



AN ALL-STAR COOKOUT



MICHAEL'S
BARBECUE
RIBS



SUNNY'S
TOMATO
SALAD



INA'S
HOMEMADE
ICE CREAM



THE ORIGINAL
PIÑA
COLADA
PAGE 112

America's Best Eats!

The
BIG, FUN
50-State
Food Quiz

62 Great
Recipes

Seafood
Sandwiches
FROM COAST TO COAST

A Deep-Fried
Road Trip



Mile-High
Summer Pies...

like this classic lemon meringue



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JULY/AUGUST 2022



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Ryan Liebe
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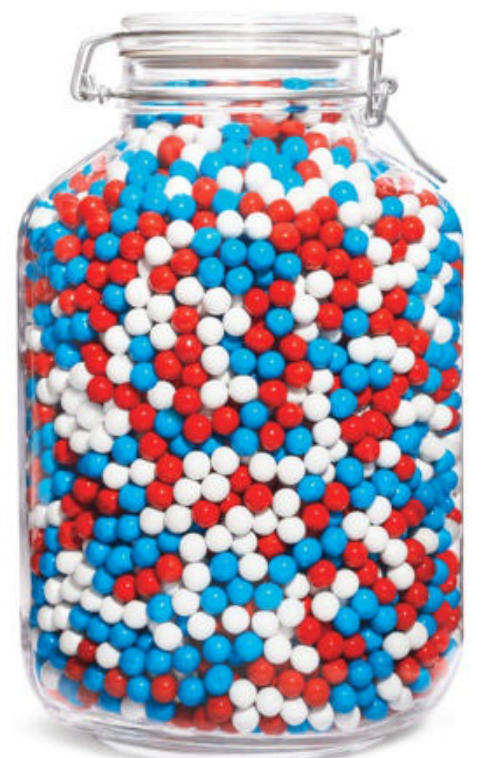
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PLAY FAVORITES WITH YOUR HAIR. NOURISH. SHINE. VOLUME.



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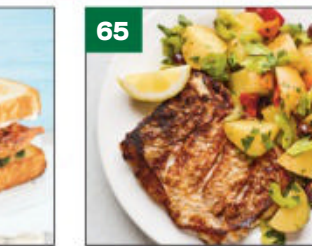
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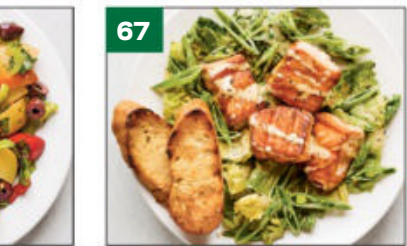
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Follow us on Instagram for more recipes, plus tips and tricks from the pros!

@foodnetworkmag



SIDES



Garden State Salad



Peaches with Burrata and Prosciutto



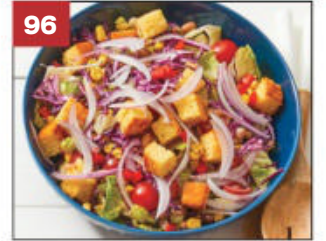
Red Curry Chickpeas and Swiss Chard



Millet with Crushed Zucchini



Pickled Vegetables with Ginger



Chopped Salad with Cornbread Croutons



Grilled Potato Salad with Mustard Seeds



Green Goddess Orzo Salad



Green Goddess Wedge Salad



Green Goddess Caprese Salad

DRINKS AND DESSERTS



Vietnamese Iced Coffee



Mezcal Strawberry Smash



Caribe Hilton's Piña Colada



Peach Doughnut Sliders



Ice Cream Hot Dogs



Gelato-Style Vanilla Ice Cream



Custard-Style Vanilla Ice Cream



Philadelphia-Style Vanilla Ice Cream



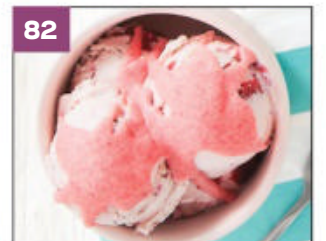
No-Churn Vanilla Ice Cream



Sesame Brittle



Dark Chocolate Hot Fudge



Strawberry Shell Topping



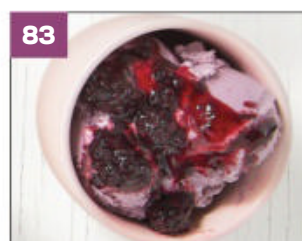
Ginger Plums



Key Lime Pie Whipped Cream



Salted Caramel Sauce



Ancho Blackberry Sauce



Chocolate Chip Cookie Crumble



Milk Chocolate Oreo Ice Cream



Ube-Coconut Ice Cream



Black Sesame Ice Cream



Strawberry-Lychee Sorbet



Red, White and Blue Candy Curls



Grilled Peaches with Moonshine Syrup



Mile-High S'mores Pie



Mile-High Lemon Meringue Pie



Mile-High Summer Berry Pie

Turn summer berries into an over-the-top pie!

To Your Health

Here's what's extra good for you in this issue.

BY ANIKAH SHAOKAT



Go Big on Basil

Summer is prime time for basil, so get your fill: The herb contains minerals, antioxidants and vitamins A and K, which can help improve vision and bone health. Whip up a pesto, or try the caprese salad on page 101.



Pick a Pickle

Head to page 71 and make a big batch of pickled veggies for your next cookout: A recent review of studies in the *Journal of Functional Foods* suggests that the good bacteria in pickles (known as lactic acid bacteria) may help reduce inflammation and stimulate the growth of anti-infectious cells. Bonus: Our pickle recipe contains ginger, another anti-inflammatory.

Try Some Sorghum

Next time you reach for a sweetener, opt for sorghum: The molasses-like syrup is packed with calcium, magnesium and potassium—way more than sugar, honey, maple syrup or even agave. You can use the Southern staple to make the grilled peaches on page 97.



Eat Well, Look Good

The sun's out—which means you might want to eat more fish! The omega-3 fatty acids found in fish, nuts, avocados and other foods can help prevent UV damage to your skin, according to a recent report published in *Frontiers in Immunology*. Unlike some other fats, omega-3s can't be made by the body, so you need to get them from your diet. Start with the mahi mahi sandwich on page 55.



This fish sandwich is full of omega-3s!

LESS SUGAR NEVER TASTED SO GOOD

20 CALORIES

5G OF SUGAR



SCAN IT.
TRY IT.

NEW LOWER SUGAR*

Star Search

Find your favorite Food Network celebs in this issue.

What's
your go-to
road trip
snack?

"I love a chili cheese dog. I hardly ever see them anywhere, so whenever I do, I get one."



Eric Adjepong
Alex vs America
pg. 18



Sunny Anderson
The Kitchen
pg. 50



Anne Burrell
Worst Cooks in America; BBQ Brawl
pg. 42



Cliff Crooks
Chopped; Chef Boot Camp (on discovery+)
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Tiffany Derry
Chopped
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Bobby Flay
Bobby and Sophie on the Coast; BBQ Brawl; Beat Bobby Flay
pg. 18



Sophie Flay
Bobby and Sophie on the Coast
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Ned Fulmer
No-Recipe Road Trip with The Try Guys
pg. 18



Ina Garten
Barefoot Contessa; Be My Guest (on discovery+)
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Alex Guarnaschelli
Alex vs America; Chopped; The Kitchen; Supermarket Stakeout
pg. 18

"I always make a bag of mixed nuts and dried fruits. That said, barbecue chips are my life."



Keith Habersberger
No-Recipe Road Trip with The Try Guys
pg. 18



Stephanie Izard
Chopped
pg. 93



Zach Kornfeld
No-Recipe Road Trip with The Try Guys
pg. 18



Kwame Onwuachi
Chopped
pg. 92



Claudia Sandoval
Chopped
pg. 92

"My favorite gas-station treat is a Slim Jim and a grapefruit Perrier. It's the perfect combo of high-low gourmet goofiness."



Aarti Sequeira
Guy's Grocery Games
pg. 16



Justin Sutherland
Chopped
pg. 93



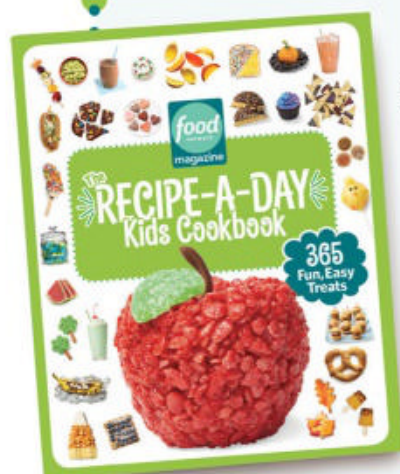
Michael Symon
Symon's Dinners; Cooking Out; BBQ USA
pg. 102



Eugene Lee Yang
No-Recipe Road Trip with The Try Guys
pg. 18

A New Cookbook for Kids!

Our latest book will keep kids busy all summer and beyond: It's filled with 365 creative, easy recipes—one for every day of the year! Find *The Recipe-A-Day Kids Cookbook* in stores now or order at foodnetmag.com/recipeadaycookbook.



Check out
what's
inside!



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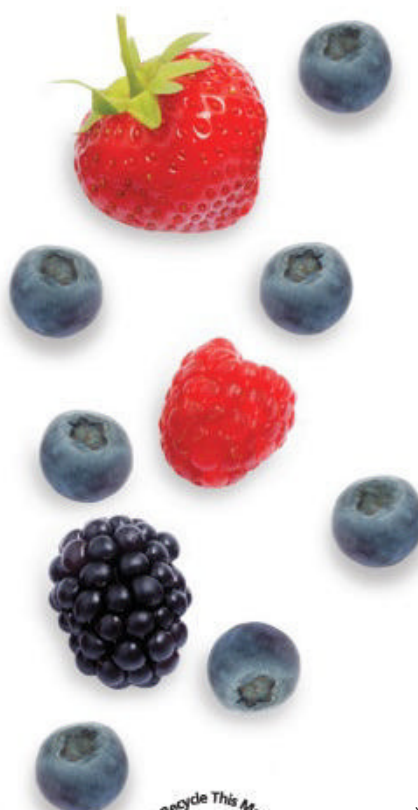
WARNER BROS. DISCOVERY

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Turn fresh
summer berries
into a mile-high pie
on page 111!



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All Over the Map



Comedian Jim Gaffigan summed up summer vacation perfectly when he said it's basically just eating in a place we've never been: "Well, why don't we eat something, then we'll go get something to eat? Then we'll see that thing we're supposed to see (they probably have a snack bar there, right?), and after that we should get something to eat!"

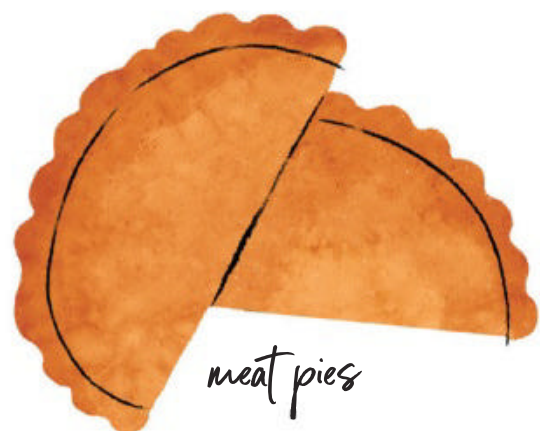
This was pretty much how a recent trip to Washington, DC, went for me and my husband. It was a 24-hour jaunt to have dinner at José Andrés's restaurant Minibar, but on top of our mind-blowing 15-course meal there, we crammed in visits to two cafés, a cocktail bar, a couple of doughnut shops and a breakfast joint before we headed back to New York.

As we were making our way home on I-95, I realized we were an exit away from Chester, PA, where my grandparents used to live. By the grace of the food gods, their favorite hoagie spot is still in business after 60 years, and I made Wylie pull off the highway for an Italian Special. I don't know if Phil & Jim's hoagies are officially the best on earth, but to me they are, because one bite takes me right back to my grandparents' tiny living room, where I was allowed to eat on a TV tray and drink ginger ale with my lunch. It's shocking how intense a food memory can be, which probably explains why—as Jim Gaffigan points out—we spend so much time on our vacations getting things to eat. We're basically collecting mental souvenirs of our favorite places.

We planned this issue around that very idea and included dozens of recipes for America's beloved regional foods. And then, for fun, we threw in a quiz about the most famous bites in every state (page 25). When we were mapping out the quiz I realized that I have childhood taste memories tucked away from so many parts of the country: meat pies from Natchitoches, LA; pulled pork from Wilmington, NC; muscadine jam from Callaway Gardens in Georgia; cactus candy from Sedona, AZ; toasted ravioli from St. Louis...miles and miles of road food from our summer vacations. I don't recall much about the endless places we visited as kids, but I sure do remember the taste—and I'd do anything for another bite.



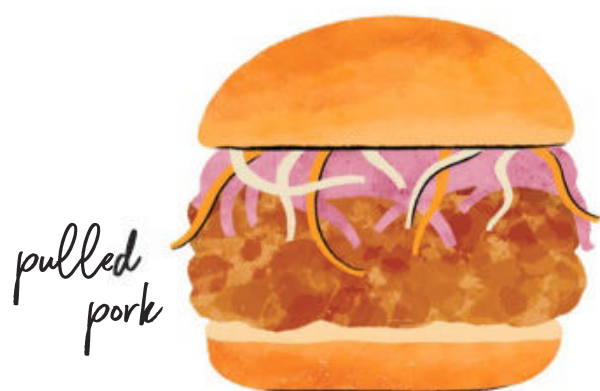
toasted ravioli



meat pies



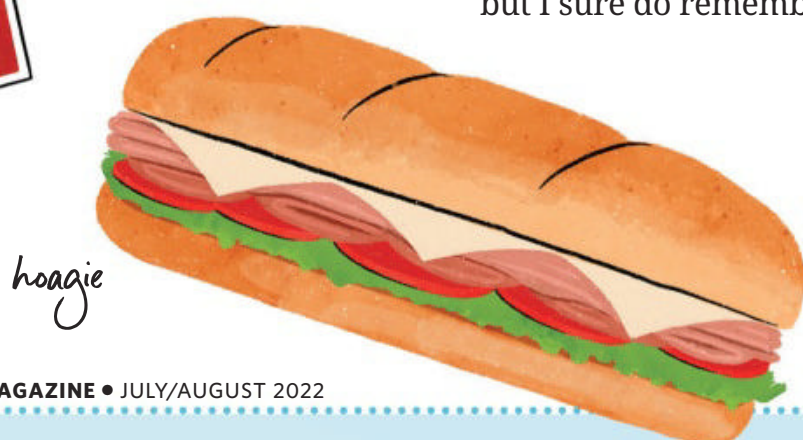
cactus candy



pulled pork



muscadine jam



hoagie

Maile

Maile Carpenter
Editorial Director
@maile_fnmag

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CREATE YOUR MOMENTS.

belgard.com/rooms



Sunday Brunch

When Lily went back for *another* stack of pancakes — these are the moments that we remember. And these moments are why we created Belgard Rooms to help inspire your next hardscape project.



July

SUN

MON

TUE

WED

THU

FRI

SAT

3



4

Happy Fourth! Whip up patriotic berries: Beat 4 ounces cream cheese, $\frac{1}{4}$ cup sugar and some vanilla; pipe into strawberries. Top with blue sprinkles.

5



HBD to Sylvester Graham, inventor of the graham cracker. Build a graham cracker beach hut—go to foodnetwork.com/grahamhut.

7



Sliced bread was first sold on this day in 1928. Try a new toast: Spread with butter, then top with lemon curd and swirl in clotted cream.

8



2



Cool off with a hot-cold treat this weekend: Top mango or lime sorbet with chili-lime seasoning.

10

Donate to a local soup kitchen today: It's Eid al-Adha, and millions are celebrating by giving food to those in need.

11

It's 7/11, a.k.a. Free Slurpee Day! If you can't make it to a 7-Eleven, freeze your favorite soda or juice in an ice cream maker.

12



13



14

Have a French-inspired treat in honor of Bastille Day: Fill store-bought crêpes with yogurt; top with berries and chocolate sauce.

15



16

Washington, DC, became the US capital on this day in 1790. Find out how to make the city's signature sauce on page 48!

17

Disneyland first opened on this day in 1955. Use chocolate sandwich cookies to make Mickey Mouse cupcakes!



18

19



20

Both humans and the drink powder Tang landed on the moon on this day in 1969. Add some Tang to a dry rub for extra zing.

21



22

Cleveland became a city 226 years ago today. Try Cleveland-style barbecue from Michael Symon on page 102.

23

According to legend, the ice cream cone was invented on this day at the 1904 World's Fair—a perfect excuse to have a cone for dessert!



24



25

It's Puerto Rico Constitution Day! Make the piña colada on page 112 to celebrate.

26



27

Bugs Bunny made his debut on this day in 1940. Have some carrots in his honor—and slice them with a crinkle cutter to make them more fun.

28


Ikea was founded on this day in 1943. Try our copycat version of their famous Swedish meatballs. Go to foodnetwork.com/copycatmeatballs.

29



30

31



Enjoy the
backyard
s'more.

August



SUN

MON

TUE

WED

THU

FRI

SAT



1
It's peak tomato season! Toss cherry tomatoes with olive oil, garlic, salt and pepper and roast at 400°, about 20 minutes. Serve over pasta.

2



4
America's first supermarket, King Kullen, opened on this day in 1930. Celebrate by watching Guy's Grocery Games on discovery+!

5



6
It's Saturday night, so hit the club... sandwich! For the best flavor, season tomato slices with salt and pepper before layering with turkey, bacon and lettuce.

7

National Farmers' Market Week starts today. Visit a market near you and be adventurous: Buy a veggie you've never tried before!



9

10
Make today Wellness Wednesday and have a smoothie: Blend frozen mango with a banana, orange juice and grated ginger.

11



12



13
Have a color-coordinated dinner party: Alfred Hitchcock famously threw one with all blue food—and today's his birthday!

14

15
In honor of India's Independence Day, make vada pav, the Indian street-food classic. Go to foodnetwork.com/vadapav for a recipe.

16



17



18
Love sauerkraut? There's a festival in its honor in Lisbon, IA, starting today! Pile some onto a hot dog for dinner tonight.

19

It's Aarti Sequeira's birthday! Give her a shout-out on Instagram @aartipaartpics.

20



21

Cure the Sunday scaries with a little meal prep: Whip up the green goddess dressing on page 98, then use it on salads this week.



22

23

24

Potato chips are said to have been invented today in 1853 by Black/Indigenous chef George Crum. Top chips with lox, crème fraîche and dill to celebrate!

25



26

27

Tour de Donut—a bike race meets doughnut-eating competition—is on right now in Troy, OH. Go for a ride, then try the doughnuts on page 47.



28

The Great New York State Fair is under way! Get in the spirit with food on a stick: Skewer tater tots, cheese cubes and pickles.



29

30



31

Say goodbye to the last full month of summer with corn on the cob: Brush cooked ears with butter, then top with hot honey and chopped peanuts.

MADE RIGHT.
ON THE
FARM.™



Watch This!

This summer, Food Network stars are hitting the road.

BY CARINA FINN KOEPPICUS



Alex vs America

Alex Guarnaschelli's new show pits her against experts with different culinary styles while host and star chef Eric Adjepong reports on the action. We asked Eric to dish on Alex before the competition begins.

What are Alex's strengths and weaknesses?

Her greatest strength is definitely her culinary knowledge and competition experience. Weaknesses? Iron Chefs don't have any.

What trick have you learned from Alex that helps you cook better under pressure?

I really admire Alex's ability to stay calm. She's rarely rattled, which is an obvious leg up when you have other chefs trying to take you down.

What's one dish that would stump Alex?

My guess would be a dessert dish—something sweet and totally out of her wheelhouse. But truthfully, I'm afraid to answer this because she'll just study up and find a way to dominate.

New season starts July 31 at 9 p.m. ET

Bobby and Sophie on the Coast

For their newest show, Bobby Flay and his daughter, Sophie, took a dreamy California road trip to find the best bites on the West Coast. All those hours in the car together taught Sophie a lot about her dad. Read on for some secrets....

Premieres August 22 at 9 p.m. ET



THREE THINGS YOU DON'T KNOW ABOUT MY DAD

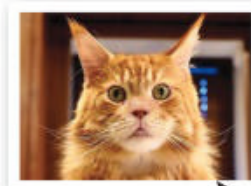
1



His favorite food is ice cream—specifically, pistachio gelato.

2

He has always been a cat person! His first one was named Pumpkin.



Bobby's cat @nachoflay

3



My dad loves brunch, but he actually doesn't like Bloody Marys.

No-Recipe Road Trip with The Try Guys

Premieres August 31 at 10 p.m. ET

The Try Guys became YouTube sensations by cooking without a recipe and eating their way through fast food menus. Now they're taking their act on the road with Food Network. We asked them to share their drive-through orders.



"At Whataburger, I order a Honey Butter Chicken Biscuit, onion rings and the Avocado Bacon Burger on Texas Toast."
—Eugene Lee Yang



"I'm a real sucker for a Jersey Mike's sandwich. Mike's Way, of course."
—Zach Kornfeld



"In-N-Out Double-Double Animal Style, fries well-done. If I'm feeling frisky, I add a chocolate milkshake."
—Ned Fulmer



"My favorite is probably a Popeyes chicken sandwich, biscuit and mashed potatoes and gravy."
—Keith Habersberger

PISTACHIO GELATO AND BLOODY MARY: GETTY IMAGES.

**"Now this is the kind of
bladder protection
my curves have been
waiting for."**



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Learn more
and shop the
collection

in the know

Coming On Strong

The coffee community can't go long without a new obsession, and its latest is Vietnamese coffee. It's all about the buzz: This brew

is made with robusta beans, which are known for their high caffeine content and full-bodied flavor. You can order the beans from Vietnamese roasters like Nam Coffee in Los Angeles and Nguyen Coffee Supply in New York City to make the drink at home:

Fill a phin (Vietnamese coffee filter) with medium-coarse-grind robusta beans. Pour condensed milk into a cup, then place the phin over the cup. Pour boiling water over the top and let brew until there's no water left in the phin. On a hot day, add ice cubes to make cà phê sữa đá, or Vietnamese iced coffee.

—Carol Lee



New on the Shelf

Check out these just-released groceries and goods.

BY CAROL LEE



Olive Oil Chocolate Eggplant
\$13 per pint;
morgensternsnyc.com



Dinner for Dessert

The latest trend in ice cream isn't very sweet: Popular brands have been embracing some truly unexpected savory flavors. Van Leeuwen shocked everyone last year with its limited edition Kraft Macaroni & Cheese pints, then Jeni's followed with Everything Bagel, and Coolhaus with "Fried Chicken" & Waffles at its California shop. Up next: Morgenstern's eggplant-chocolate blend, available nationwide this summer!

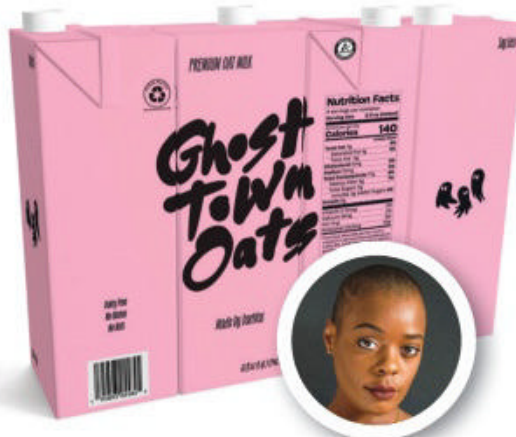


Swice Is Nice

Swicy (sweet-spicy) flavors are here to stay. After the success of condiments like Mike's Hot Honey, big brands are running with the idea: Tabasco just launched a Sweet & Spicy Sauce, Heinz debuted Infused Honey with Hot Chili, and French's has released a Creamy Honey Chipotle Mustard Spread. Slather one of them on a sandwich for a little kick!

A First for Oat Milk

BIPOC Americans are more likely to be lactose intolerant, so barista Michelle Johnson thought it was high time for a Black-owned oat milk company. She tested Ghost Town Oats in Los Angeles cafés, and when she says the stuff is great in lattes, you should believe her: She's the first Black woman to qualify for the US Barista Championship. You can order the milk online for now; it's hitting supermarkets early next year. \$13 per case; ghosttownoats.com



Supermarket Arrivals



Coffee Mate Toll House Brown Butter Chocolate Chip Cookie Creamer
It's like having a warm cookie with your cup of coffee. \$4



Jet-Puffed Glow in the Dark
New packaging makes it much easier to spot these marshmallows during nighttime s'mores sessions. \$3



Kraft Macaroni & Cheese Gluten Free Cups
The popular microwavable mac and cheese is now available in gluten-free form. \$6.50 for a four-pack

Books for Cooks

These new titles let you try recipes from beloved restaurants right at home.



Serafina: Modern Italian Cuisine for Everyday Home Cooking
\$40; rizzoliusa.com



Turkey and the Wolf: Flavor Trippin' in New Orleans
\$30; penguinrandomhouse.com



The Herbivorous Butcher: 75+ Recipes for Plant-Based Meats
\$30; chroniclebooks.com

GET AHEAD OF ECZEMA AND SHOW MORE SKIN

DUPIXENT is a breakthrough eczema treatment that targets a key source of inflammation that can lead to uncontrolled moderate-to-severe eczema (atopic dermatitis).

Approved for ages 6 years and up.

- ▶ Fast itch relief*
- ▶ Clearer skin that lasts*
- ▶ Not an immunosuppressant
- ▶ Not a cream or steroid

*In a clinical trial at week 16, 59% of adults taking DUPIXENT + topical corticosteroids (TCS) had significantly less itch vs 20% on TCS only; 39% saw clear or almost clear skin vs 12% on TCS only. 36% saw clear or almost clear skin at week 52 vs 13% on TCS only.

CELISA,
REAL PATIENT

Individual results
may vary.

DUPIXENT
(dupilumab) Injection
200mg • 300mg

CELEBRATING
5 YEARS
Since FDA approval for adults

HELP
HEAL
YOUR
SKIN
FROM
WITHIN™

— TALK TO YOUR ECZEMA SPECIALIST AND GO TO [DUPIXENT.COM](https://www.dupilumab.com) TO FIND OUT MORE —

INDICATION

DUPIXENT is a prescription medicine used to treat adults and children 6 years of age and older with moderate-to-severe atopic dermatitis (eczema) that is not well controlled with prescription therapies used on the skin (topical), or who cannot use topical therapies. DUPIXENT can be used with or without topical corticosteroids. It is not known if DUPIXENT is safe and effective in children with atopic dermatitis under 6 years of age.

IMPORTANT SAFETY INFORMATION

Do not use if you are allergic to dupilumab or to any of the ingredients in DUPIXENT®.

Before using DUPIXENT, tell your healthcare provider about all your medical conditions, including if you: have eye problems; have a parasitic (helminth) infection; are scheduled to receive any vaccinations. You should not receive a “live vaccine” right before and during treatment with DUPIXENT; are pregnant or plan to become pregnant. It is not known whether DUPIXENT will harm your unborn baby. A pregnancy registry for women who take DUPIXENT during pregnancy collects information about the health of you and your baby. To enroll or get more information call 1-877-311-8972 or go to <https://mothertobaby.org/ongoing-study/dupilumab/>; are breastfeeding or plan to breastfeed. It is not known whether DUPIXENT passes into your breast milk.

Tell your healthcare provider about all the medicines you take, including prescription and over-the-counter medicines, vitamins and herbal supplements.

Especially tell your healthcare provider if you are taking oral, topical or inhaled corticosteroid medicines or if you have atopic dermatitis and asthma and use an asthma medicine. **Do not** change or stop your corticosteroid medicine or other asthma medicine without talking to your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine or other asthma medicine to come back.

DUPIXENT can cause serious side effects, including:

Allergic reactions. DUPIXENT can cause allergic reactions that can sometimes be severe. Stop using DUPIXENT and tell your healthcare provider or get emergency help right away if you get any of the following signs or symptoms: breathing problems or wheezing, swelling of the face, lips, mouth, tongue, or throat, fainting, dizziness, feeling lightheaded, fast pulse, fever, hives, joint pain, general ill feeling, itching, skin rash, swollen lymph nodes, nausea or vomiting, or cramps in your stomach-area.

Eye problems. Tell your healthcare provider if you have any new or worsening eye problems, including eye pain or changes in vision, such as blurred vision. Your healthcare provider may send you to an ophthalmologist for an eye exam if needed.

Joint aches and pain. Some people who use DUPIXENT have had trouble walking or moving due to their joint symptoms, and in some cases needed to be hospitalized. Tell your healthcare provider about any new or worsening joint symptoms. Your healthcare provider may stop DUPIXENT if you develop joint symptoms.

The most common side effects in patients with atopic dermatitis include injection site reactions, eye and eyelid inflammation, including redness, swelling, and itching, sometimes with blurred vision, and cold sores in your mouth or on your lips.

Tell your healthcare provider if you have any side effect that bothers you or that does not go away. These are not all the possible side effects of DUPIXENT. Call your doctor for medical advice about side effects. You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

Use DUPIXENT exactly as prescribed by your healthcare provider. It's an injection given under the skin (subcutaneous injection). Your healthcare provider will decide if you or your caregiver can inject DUPIXENT. **Do not** try to prepare and inject DUPIXENT until you or your caregiver have been trained by your healthcare provider. In children 12 years of age and older, it's recommended DUPIXENT be administered by or under supervision of an adult. In children under 12 years of age, DUPIXENT should be given by a caregiver.

Please see Brief Summary on next page.

sanofi REGENERON

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DUP.22.03.0073

YOU MAY BE ELIGIBLE FOR AS LITTLE AS A \$0 COPAY.* CALL 1-844-DUPIXENT (1-844-387-4936)

***THIS IS NOT INSURANCE.** Not valid for prescriptions paid, in whole or in part, by Medicaid, Medicare, VA, DOD, TRICARE, or other federal or state programs, including any state pharmaceutical assistance programs. Program has an annual maximum of \$13,000. Additional terms and conditions apply.

Brief Summary of Important Patient Information about DUPIXENT® (dupilumab) (DU-pix'-ent) injection, for subcutaneous use

Rx Only

What is DUPIXENT?

- DUPIXENT is a prescription medicine used:
 - to treat adults and children 6 years of age and older with moderate-to-severe atopic dermatitis (eczema) that is not well controlled with prescription therapies used on the skin (topical), or who cannot use topical therapies. DUPIXENT can be used with or without topical corticosteroids.
- DUPIXENT works by blocking two proteins that contribute to a type of inflammation that plays a major role in atopic dermatitis.
- It is not known if DUPIXENT is safe and effective in children with atopic dermatitis under 6 years of age.

Who should not use DUPIXENT?
Do not use DUPIXENT if you are allergic to dupilumab or to any of the ingredients in DUPIXENT. See the end of this summary of information for a complete list of ingredients in DUPIXENT.

What should I tell my healthcare provider before using DUPIXENT?
Before using DUPIXENT, tell your healthcare provider about all your medical conditions, including if you:

- have eye problems
- have a parasitic (helminth) infection
- are scheduled to receive any vaccinations. You should not receive a “live vaccine” right before and during treatment with DUPIXENT.
- are pregnant or plan to become pregnant. It is not known whether DUPIXENT will harm your unborn baby.
 - **Pregnancy Exposure Registry.** There is a pregnancy exposure registry for women who take DUPIXENT during pregnancy. The purpose of this registry is to collect information about the health of you and your baby. Your healthcare provider can enroll you in this registry. You may also enroll yourself or get more information about the registry by calling 1 877 311-8972 or going to <https://mothertobaby.org/ongoing-study/dupixent/>.
- are breastfeeding or plan to breastfeed. It is not known whether DUPIXENT passes into your breast milk.

Tell your healthcare provider about all of the medicines you take including prescription and over-the-counter medicines, vitamins, and herbal supplements.

Especially tell your healthcare provider if you:

- are taking oral, topical, or inhaled corticosteroid medicines
- have atopic dermatitis and asthma and use an asthma medicine

Do not change or stop your corticosteroid medicine or other asthma medicine without talking to your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine or other asthma medicine to come back.

How should I use DUPIXENT?

- **See the detailed “Instructions for Use” that comes with DUPIXENT for information on how to prepare and inject DUPIXENT and how to properly store and throw away (dispose of) used DUPIXENT pre-filled syringes and pre-filled pens.**
- Use DUPIXENT exactly as prescribed by your healthcare provider.
- Your healthcare provider will tell you how much DUPIXENT to inject and how often to inject it.
- DUPIXENT comes as a single-dose pre-filled syringe with needle shield or as a pre-filled pen.
 - The DUPIXENT pre-filled pen is only for use in adults and children 12 years of age and older.
 - The DUPIXENT pre-filled syringe is for use in adults and children 6 years of age and older.
- DUPIXENT is given as an injection under the skin (subcutaneous injection).
- If your healthcare provider decides that you or a caregiver can give the injections of DUPIXENT, you or your caregiver should receive training on the right way to prepare and inject DUPIXENT. **Do not** try to inject DUPIXENT until you have been shown the right way by your healthcare provider. In children 12 years of age and older, it is recommended that DUPIXENT be given by or under supervision of an adult. In children younger than 12 years of age, DUPIXENT should be given by a caregiver.
- **If your dose schedule is every other week and you miss a dose of DUPIXENT:** Give the DUPIXENT injection within 7 days from the missed dose, then continue with your original schedule. If the missed dose is not given within

7 days, wait until the next scheduled dose to give your DUPIXENT injection.

- **If your dose schedule is every 4 weeks and you miss a dose of DUPIXENT:** Give the DUPIXENT injection within 7 days from the missed dose, then continue with your original schedule. If the missed dose is not given within 7 days, start a new every 4 week dose schedule from the time you remember to take your DUPIXENT injection.
- If you inject too much DUPIXENT (overdose), get medical help or contact a Poison Center expert right away at 1-800-222-1222.
- Your healthcare provider may prescribe other medicines to use with DUPIXENT. Use the other prescribed medicines exactly as your healthcare provider tells you to.

What are the possible side effects of DUPIXENT?
DUPIXENT can cause serious side effects, including:

- **Allergic reactions. DUPIXENT can cause allergic reactions that can sometimes be severe.** Stop using DUPIXENT and tell your healthcare provider or get emergency help right away if you get any of the following signs or symptoms: breathing problems or wheezing, swelling of the face, lips, mouth, tongue, or throat, fainting, dizziness, feeling lightheaded, fast pulse, fever, hives, joint pain, general ill feeling, itching, skin rash, swollen lymph nodes, nausea or vomiting, or cramps in your stomach-area.
- **Eye problems.** Tell your healthcare provider if you have any new or worsening eye problems, including eye pain or changes in vision, such as blurred vision. Your healthcare provider may send you to an ophthalmologist for an eye exam if needed.
- **Joint aches and pain.** Joint aches and pain can happen in people who use DUPIXENT. Some people have had trouble walking or moving due to their joint symptoms, and in some cases needed to be hospitalized. Tell your healthcare provider about any new or worsening joint symptoms. Your healthcare provider may stop DUPIXENT if you develop joint symptoms.

The most common side effects of DUPIXENT in patients with atopic dermatitis include: injection site reactions, eye and eyelid inflammation, including redness, swelling, and itching, sometimes with blurred vision, cold sores in your mouth or on your lips, and joint pain (arthralgia). The following additional side effects have been reported with DUPIXENT: facial rash or redness. Tell your healthcare provider if you have any side effect that bothers you or that does not go away. These are not all of the possible side effects of DUPIXENT. Call your doctor for medical advice about side effects. You may report side effects to FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

General information about the safe and effective use of DUPIXENT. Medicines are sometimes prescribed for purposes other than those listed in a Patient Information leaflet. Do not use DUPIXENT for a condition for which it was not prescribed. Do not give DUPIXENT to other people, even if they have the same symptoms that you have. It may harm them. This is a brief summary of the most important information about DUPIXENT for this use. If you would like more information, talk with your healthcare provider. You can ask your pharmacist or healthcare provider for more information about DUPIXENT that is written for healthcare professionals. For more information about DUPIXENT, go to www.DUPIXENT.com or call 1-844-DUPIXENT (1-844-387-4936)

What are the ingredients in DUPIXENT?
Active ingredient: dupilumab
Inactive ingredients: L-arginine hydrochloride, L-histidine, polysorbate 80, sodium acetate, sucrose, and water for injection

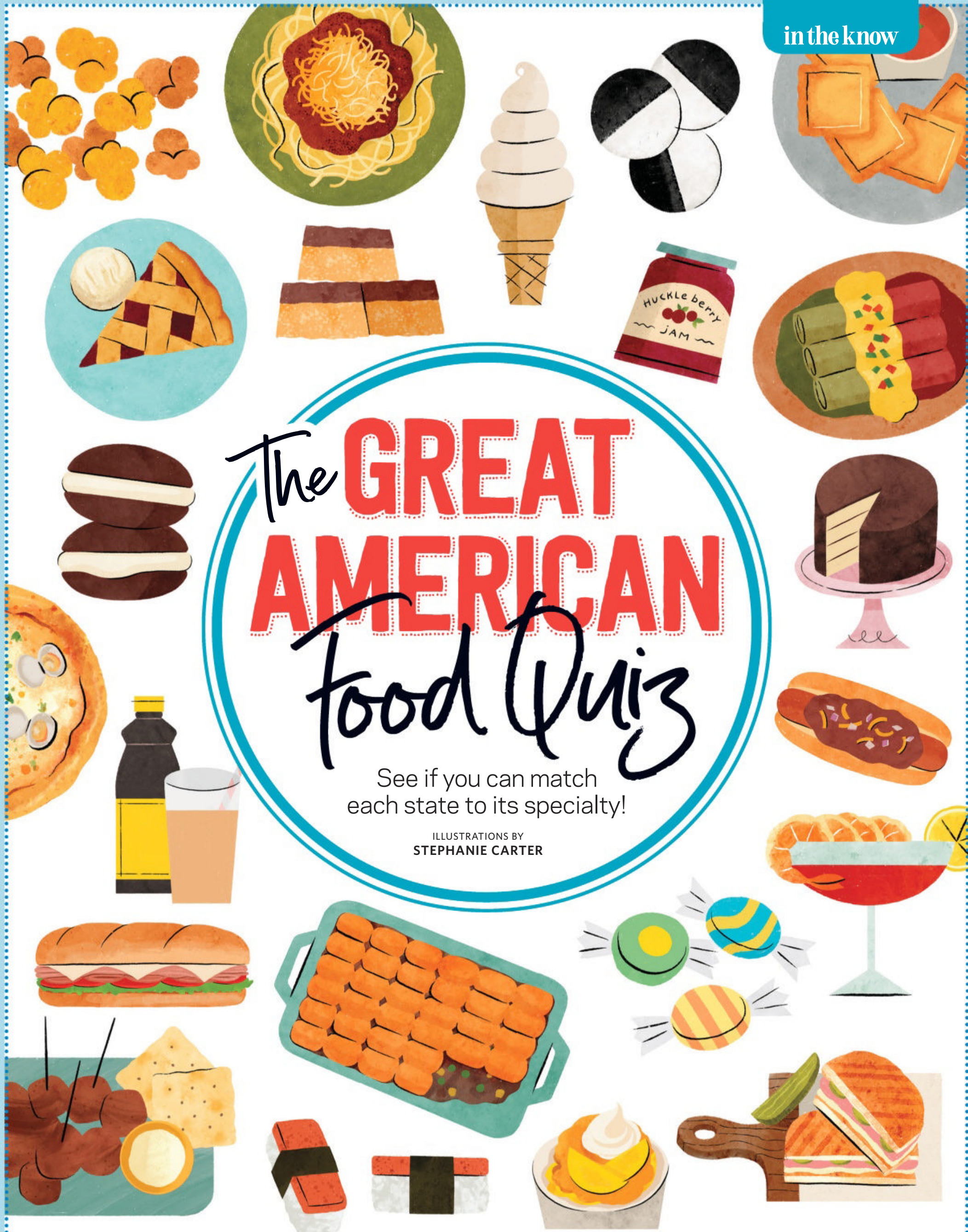
Manufactured by: Regeneron Pharmaceuticals, Inc., Tarrytown, NY 10591
U.S. License # 1760; Marketed by sanofi-aventis U.S. LLC, (Bridgewater, NJ 08807) and Regeneron Pharmaceuticals, Inc. (Tarrytown, NY 10591)
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Issue Date: December 2021

DUP.21.06.0182

The GREAT AMERICAN Food Quiz

See if you can match
each state to its specialty!

ILLUSTRATIONS BY
STEPHANIE CARTER





Check off AS YOU GO

- | | |
|--|---|
| <input type="checkbox"/> Alabama | <input type="checkbox"/> Montana |
| <input type="checkbox"/> Alaska | <input type="checkbox"/> Nebraska |
| <input type="checkbox"/> Arizona | <input type="checkbox"/> Nevada |
| <input type="checkbox"/> Arkansas | <input type="checkbox"/> New Hampshire |
| <input type="checkbox"/> California | <input type="checkbox"/> New Jersey |
| <input type="checkbox"/> Colorado | <input type="checkbox"/> New Mexico |
| <input type="checkbox"/> Connecticut | <input type="checkbox"/> New York |
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| <input type="checkbox"/> Kansas | <input type="checkbox"/> South Dakota |
| <input type="checkbox"/> Kentucky | <input type="checkbox"/> Tennessee |
| <input type="checkbox"/> Louisiana | <input type="checkbox"/> Texas |
| <input type="checkbox"/> Maine | <input type="checkbox"/> Utah |
| <input type="checkbox"/> Maryland | <input type="checkbox"/> Vermont |
| <input type="checkbox"/> Massachusetts | <input type="checkbox"/> Virginia |
| <input type="checkbox"/> Michigan | <input type="checkbox"/> Washington |
| <input type="checkbox"/> Minnesota | <input type="checkbox"/> Washington, DC |
| <input type="checkbox"/> Mississippi | <input type="checkbox"/> West Virginia |
| <input type="checkbox"/> Missouri | <input type="checkbox"/> Wisconsin |
| | <input type="checkbox"/> Wyoming |



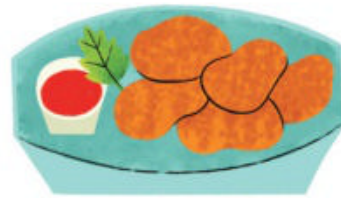
MISSION BURRITO



SUGAR CREAM PIE



BURNT ENDS



ROCKY MOUNTAIN
OYSTERS



MUD PIE



CHISLIC



PEACH COBBLER



JAMBALAYA



HOT BROWN



CARAMEL-AND-
CHEDDAR POPCORN



MORAVIAN
SUGAR COOKIES



ONION BURGER



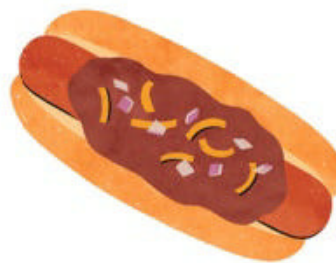
CACTUS CANDY



CHRISTMAS
ENCHILADAS



BLACK AND WHITE
COOKIES



HALF SMOKES



SMITH ISLAND CAKE



FINGER STEAKS



CUBAN SANDWICH



SPAM MUSUBI



SKYLINE CHILI



FUNERAL POTATOES



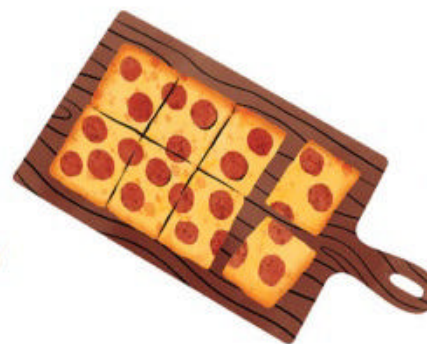
SHRIMP COCKTAIL



GRAPE NUTS
PUDDING



FLEISCHKUEKLE



DETROIT-STYLE
PIZZA



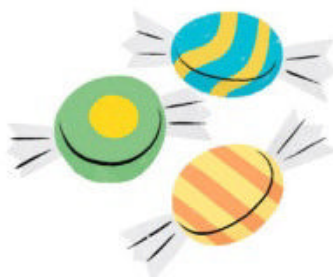
SHRIMP AND GRITS



HUCKLEBERRY JAM



TOASTED RAVIOLI



SALTWATER TAFFY



WHOOPIE PIES



CHEESE FRENCHIE



WHITE CLAM PIZZA



BOWL OF RED



MARIONBERRY PIE



HOAGIE



COFFEE MILK



PEANUTS



HOTDISH



CHEESE CURDS



BOSTON CREAM PIE



SALMON JERKY



SCOTCHAROOS



PEPPERONI ROLLS



MAPLE CREEMEE



HOT CHICKEN



SLIPPERY DUMPLINGS



CHOCHECHERRY JELLY



FRIED PICKLES



APLETS & COTLETS



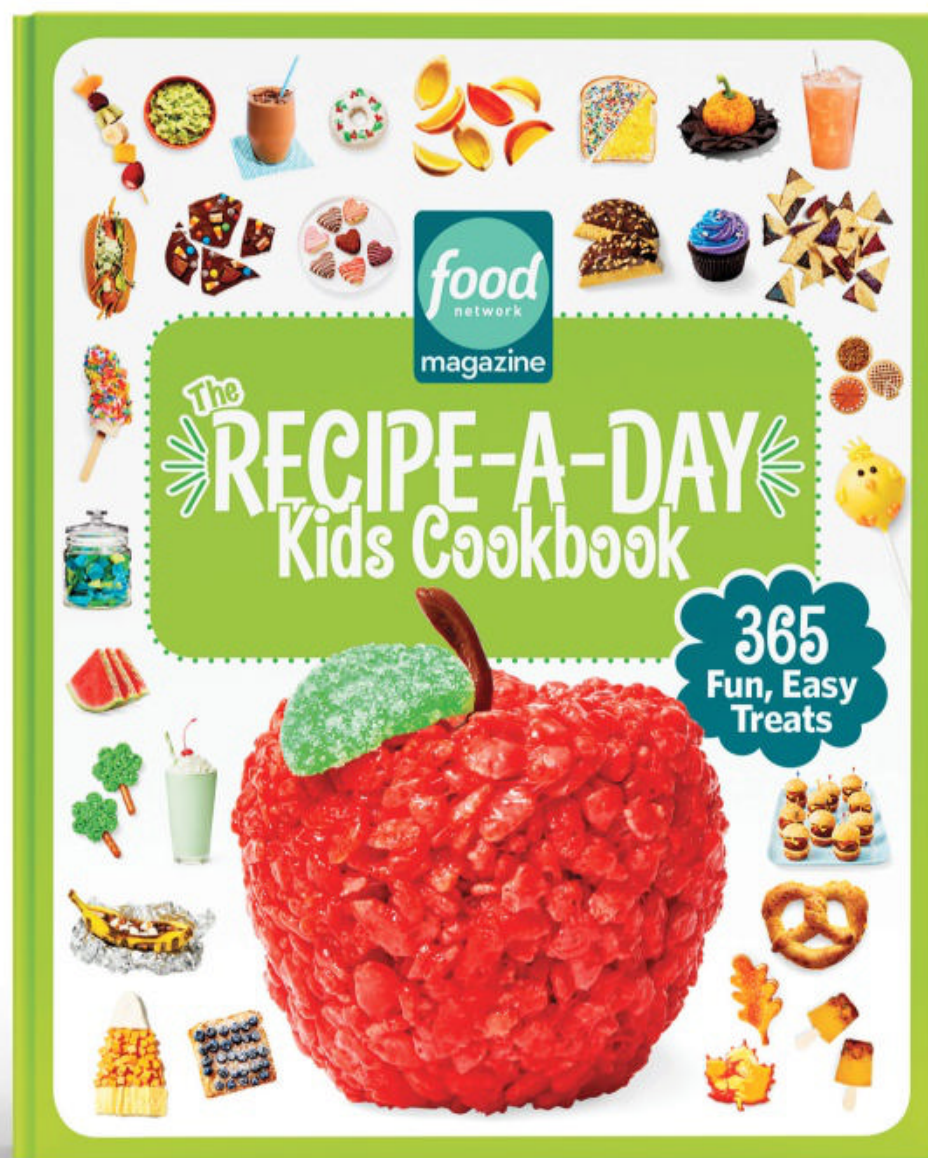
FRIED GREEN TOMATOES

Answer Key

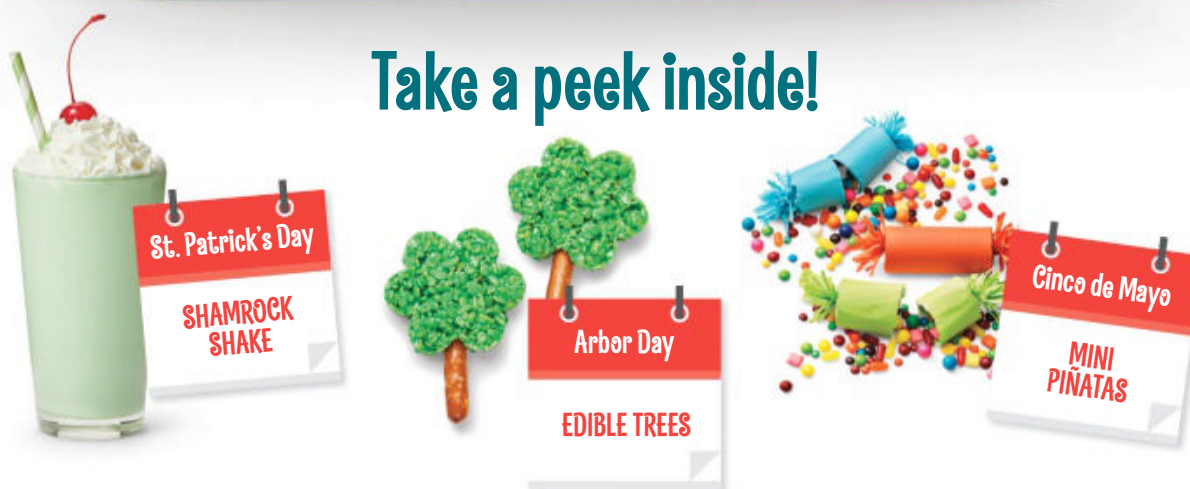
Alabama: Fried green tomatoes
Alaska: Salmon jerky
Arizona: Cactus candy
Arkansas: Fried pickles
California: Mission burrito
Colorado: Rocky Mountain oysters
Connecticut: White clam pizza
Delaware: Slippery dumplings
Florida: Cuban sandwich
Georgia: Peach cobbler
Hawaii: Spam musubi
Idaho: Finger steaks
Illinois: Caramel-and-cheddar popcorn
Indiana: Sugar cream pie
Iowa: Scotcheroos
Kansas: Burnt ends
Kentucky: Hot brown
Louisiana: Jambalaya
Maine: Whoopie pies
Maryland: Smith Island cake
Massachusetts: Boston cream pie
Michigan: Detroit-style pizza
Minnesota: Hotdish
Mississippi: Mud pie
Missouri: Toasted ravioli
Montana: Huckleberry jam
Nebraska: Cheese frenchee
Nevada: Shrimp cocktail
New Hampshire: Grape Nuts pudding
New Jersey: Saltwater taffy
New Mexico: Christmas enchiladas
New York: Black and white cookies
North Carolina: Moravian sugar cookies
North Dakota: Fleischkuekle
Ohio: Skyline chili
Oklahoma: Onion burger
Oregon: Marionberry pie
Pennsylvania: Hoagie
Rhode Island: Coffee milk
South Carolina: Shrimp and grits
South Dakota: Chislic
Tennessee: Hot chicken
Texas: Bowl of red
Utah: Funeral potatoes
Vermont: Maple creemee
Virginia: Peanuts
Washington: Aplets & cotlets
Washington, DC: Half smokes
West Virginia: Pepperoni rolls
Wisconsin: Cheese curds
Wyoming: Chokecherry jelly

Make Every Day a Holiday!

Get kids excited about cooking with *Food Network Magazine's* newest book—it's filled with 365 creative, easy recipes for every day of the year. You'll never run out of delicious ideas!



Take a peek inside!



In stores now or order at foodnetmag.com/recipeadaycookbook



Slider Sunday. **EVERY. SINGLE. SUNDAY.**



Grab your slider buns in the bakery or deli section!

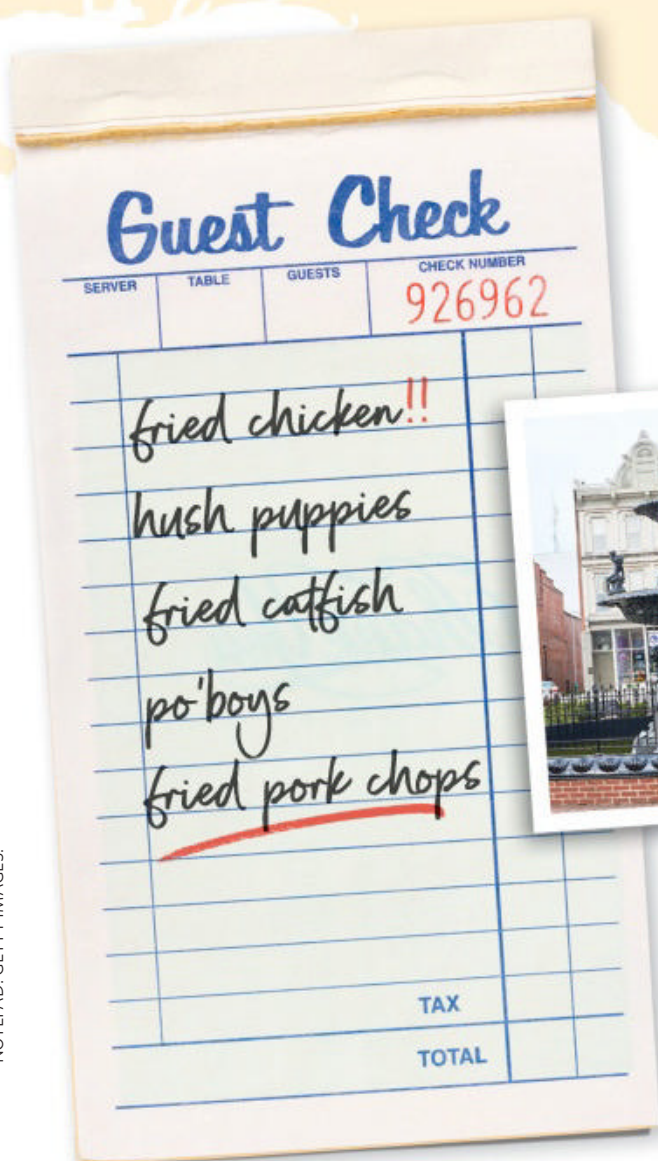
A Southern Fried Road Trip

This just might be the best-tasting 925-mile drive in America.

BY JESSICA DODELL-FEDER
PHOTOGRAPHS BY BEN GOLDSTEIN

americans didn't invent fried food, but we sure have perfected it. We've figured out how to batter and crisp up pretty much everything—and the South does it better than anywhere else, thanks mainly to Black chefs who have passed down their knowledge and recipes for generations. Their traditions have become the backbone of Southern cuisine, and now you can find hundreds of restaurants cranking out golden, deliciously crunchy chicken, shrimp and so much more.

It would be impossible to highlight *all* the great fried food in the South, so we did the next best thing and designed a Southern fried road trip: a journey through four states and multiple tourist destinations, including Louisville, Nashville, Atlanta, Savannah and Charleston. We started in Kentucky—with fried chicken, of course—then made our way to the coast, stopping as often as we could to fuel up and taste something new. Some of the dishes we ate were classics (fried catfish), some were surprising (fried bologna sandwiches), but all were absolutely worth the trip.



Fried Chicken

in Louisville

SHIRLEY MAE'S CAFE

In most of the US, the Colonel gets all the credit for Kentucky fried chicken. But in Louisville, anyone in the know will direct you to this soul food institution. A line was already forming when we got there 15 minutes before opening, and almost everyone was waiting for the same thing: the legendary wings and creamy, crunchy hot water cornbread that 80-something owner Shirley Mae Beard still makes from scratch. shirleymaescafe.com



Shirley learned to cook from her mom. Now her kids help run the place.



Po'Boys

in Frankfort, KY

RICK'S WHITE LIGHT DINER

Owner Rick Paul's famous crawfish pie got him featured on *Diners, Drive-Ins and Dives*. But we came for another one of his Cajun specialties: the oyster po'boy. He dredges the oysters in flour and cornmeal from a 157-year-old local mill, then fries them up and sandwiches them between homemade French bread. whitelightdiner.com



Fried Deviled Eggs in Bowling Green, KY

GERARD'S 1907 TAVERN

Deviled eggs are a Kentucky Derby staple, so when we learned that the chefs at this upscale tavern figured out how to fry them, we had to stop by. Getting a crust to stick to hard-boiled egg whites isn't easy: The secret lies in a six-step process that involves double-dredging and panko breadcrumbs. gerards1907tavern.com

Fried Bologna Sandwich in Nashville

ROBERT'S WESTERN WORLD

We ended our first day by joining the crowds streaming into this popular honky-tonk. Most were there for the live music; we were there for the fried bologna sandwich. At just \$6 for a sandwich plus chips, a moon pie and a PBR, the "Recession Special" is one of the cheapest meals in town. Order it like a regular and ask for the bologna well-done. robertswesternworld.com



in the know

Hot Chicken in Nashville

PRINCE'S HOT CHICKEN

The minute we walked through the door, we knew we'd made it to the hot-chicken motherland. Almost everyone was eating the signature dish, and we could smell the spices even before we bit into the glistening, reddish crust. Holding court over all of it was André Prince Jeffries, the 76-year-old owner and great-niece of founder Thornton Prince. You can choose from seven levels of spice (or plain) for your chicken, but Ms. André told us she sticks to the moderately hot "mild." "Only the brave order XXX hot!" princeshotchicken.com



"This is food born of emotion," says Prince's owner, André Prince Jeffries.



Fried Catfish in Chattanooga

UNCLE LARRY'S

The drive from Nashville to Chattanooga takes more than two hours, so by the time we pulled up to this café, we were thrilled to see a sign promising "Fish so good it will smack you." The catfish more than lives up to the hype: It's spicy and crunchy thanks to a coating made from three cornmeals. Order one regular fillet and one Cajun, and add a dollop of Smack 'Em Sauce, Larry's kicked-up tartar sauce. unclelarrysrestaurant.com



Fried Pork Chops in Atlanta

THE BUSY BEE

Because we arrived right before closing, we had to take Tracy Gates's famous pork chops to go. Miraculously, they were still crisp and juicy hours after she had pulled them out of the fryer. Tracy credits this to her special brine and pressure-frying. She sells nearly as many cold chops as she does hot! thebusybeecafe.com



Life imitates art:
The Whistle Stop
Cafe became an
eatery only after it
played one in
a movie!



Fried Green Tomatoes in Juliette, GA



THE WHISTLE STOP CAFE

We half-expected to see Kathy Bates and Mary-Louise Parker on the steps of this humble café; their 1991 flick *Fried Green Tomatoes* made the spot a destination, and the actual fried green tomatoes keep crowds coming back. Owner Elizabeth Bryant's secret: Dip thick tomato slices in milk, dredge in a flour mixture, then fry until golden. You can order them on a BLT, burger or salad, or all on their own. thewhistlestopcafe.com





Fried Shrimp on Tybee Island, GA



COCO'S SUNSET GRILLE

Is shrimp breakfast food? It is on Tybee Island, which is just east of Savannah and one of the best places to try extra-sweet wild Georgia shrimp. The offerings here are as fresh as you can get: CoCo's sits right on the Lazaretto Creek marina, where the owner keeps a shrimping boat. cocostybee.com

Get the shrimp
Buffalo-style—
and don't skip
the fries!

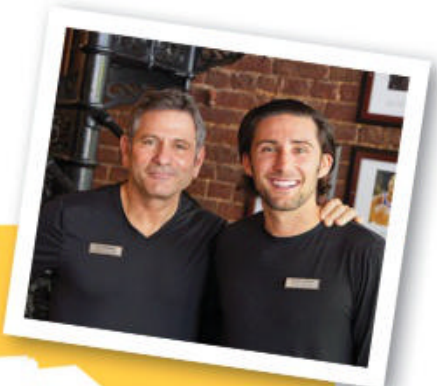


Hush Puppies in Charleston, SC



HYMAN'S SEAFOOD

We didn't have to reserve a table at this historic restaurant to try its beloved hush puppies—servers dole them out to passers-by. But we were glad we stayed so we could eat a big bowl of them, delivered by owners Eli and Victor Hyman. The fluffy cornmeal bites are slightly sweet and deliciously doughy, and best of all, portable. We snuck a few for the trip home! hymanseafood.com



Places to Stay Along the Way

**THE BROWN
HOTEL**
Louisville
brownhotel.com

NOELLE
Nashville
noelle-nashville.com

**ELEMENT ATLANTA
MIDTOWN**
Atlanta
marriott.com

**THOMPSON
SAVANNAH**
Savannah
hyatt.com

POST HOUSE
Mount Pleasant, SC
theposthouseinn.com

HORMEL® BLACK LABEL® BACON
RECIPES FOR SUCCESS NO. 14



BE A TEAM PLAYER

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While bacon and burger may often beef, together they
create a sandwich sum greater than the whole of its parts.

MAKE IT™



Star Kitchen

Anne Burrell mixed fun colors and quirky accents to create a kitchen that's unmistakably hers.

BY CARINA FINN KOEPPICUS

Anne Burrell was never going to have a white kitchen. The chef loves all things bold and vibrant, so when she recently renovated her Brooklyn space, she started with one very specific color: "I wanted the green that was on Monica's door on *Friends*," she says. With that idea on lock, the chef and *BBQ Brawl* mentor and coach set about designing the space with custom cabinetry, Miele appliances and a butcher block-topped peninsula where she could hang out with her husband Stuart Claxton and friends while she cooks. She also made sure to show off some of her favorite finds, like a collection of vintage mixing bowls and her ever-changing library of cookbooks. Although everything in this kitchen has a story and a purpose, nothing is too precious, Anne says. "This is an apartment where it's OK to spill. Glasses break, but what are you going to do? To me, it's just an excuse to get more fun stuff."

Eye-catching cabinets

Anne had this bold color in mind for her cabinets from the beginning. Along with the connection to the show *Friends*, it reminds her of British racing green, a nod to her husband's English heritage.



Home bar

Because the chef loves to entertain, setting up a bar with a "fun fridge" (a.k.a. wine fridge) was a must. "Before I have anyone to dinner I ask them what they drink. As more new people come over, the bar becomes more stocked."



Tea stash

This corner is one of Anne's favorite spots because it's home to her prized vintage cookie jar, which she found in Texas. "We don't keep cookies in it though," she says. "It's for tea bags. My husband drinks like 20 cups a day!"



Chicken decor

Anne wanted the kitchen to have an urban farmhouse look, in part because it worked with her collection of vintage and modern chicken figurines!



Get the Look

Pick up some of Anne's finds for your own kitchen.

Serious tea drinkers like Anne's British husband appreciate this **2.6-Quart Tea Kettle**. \$100; vikingculinaryproducts.com



An industrial-style light like this **Classic Dome Shade Pendant** adds a professional-kitchen vibe to the cozy space. \$149; shadesoflight.com



HGTV Home by Sherwin-Williams' Green Bay is a close match to Anne's cabinets. \$65 per gallon; search for HGSW6481 on hgtvhomebysherwinwilliams.com



BONUS TIP
If you're not ready to commit to a full-color kitchen, paint just your lower cabinets a fun shade.

PRESENTED BY



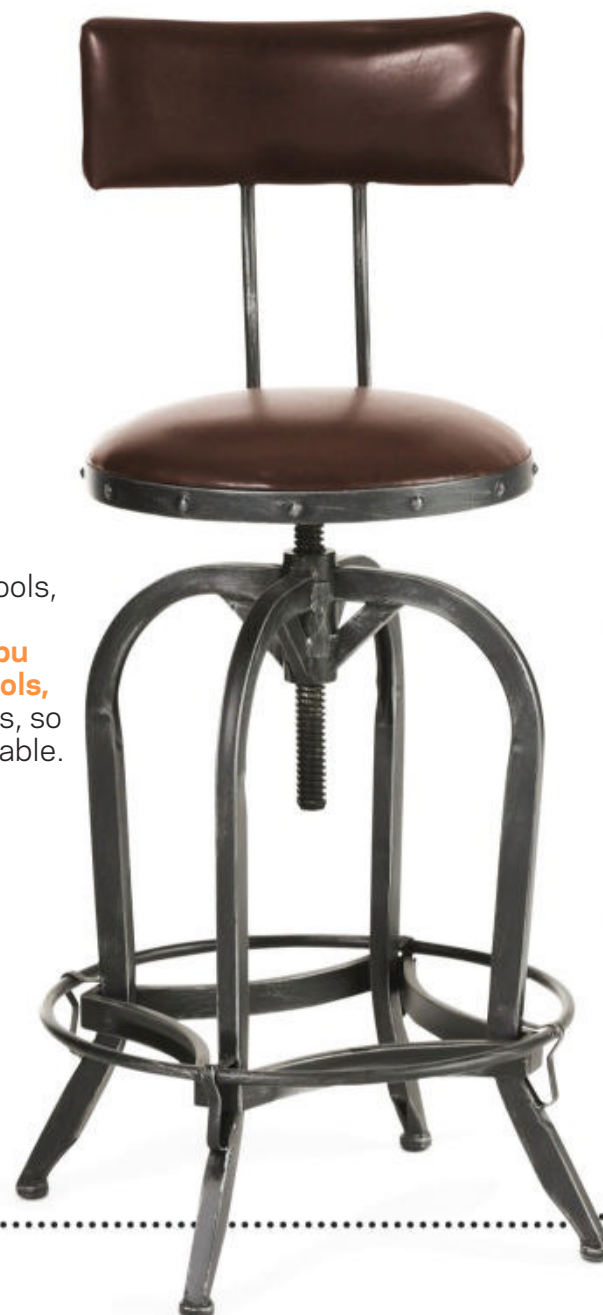
Little touches like this **August Grove Cast Iron Rooster Paper Towel Holder** give Anne's space the feel of a country kitchen. \$30; wayfair.com



Want to set up a home bar like Anne's? Start with this **Copper Bar Tool Set**. \$90; crateandbarrel.com



Anne's leather barstools, similar to these **Noble House Vlipu Adjustable Bar Stools**, have cushioned backs, so they're extra comfortable. \$168 each; homedepot.com



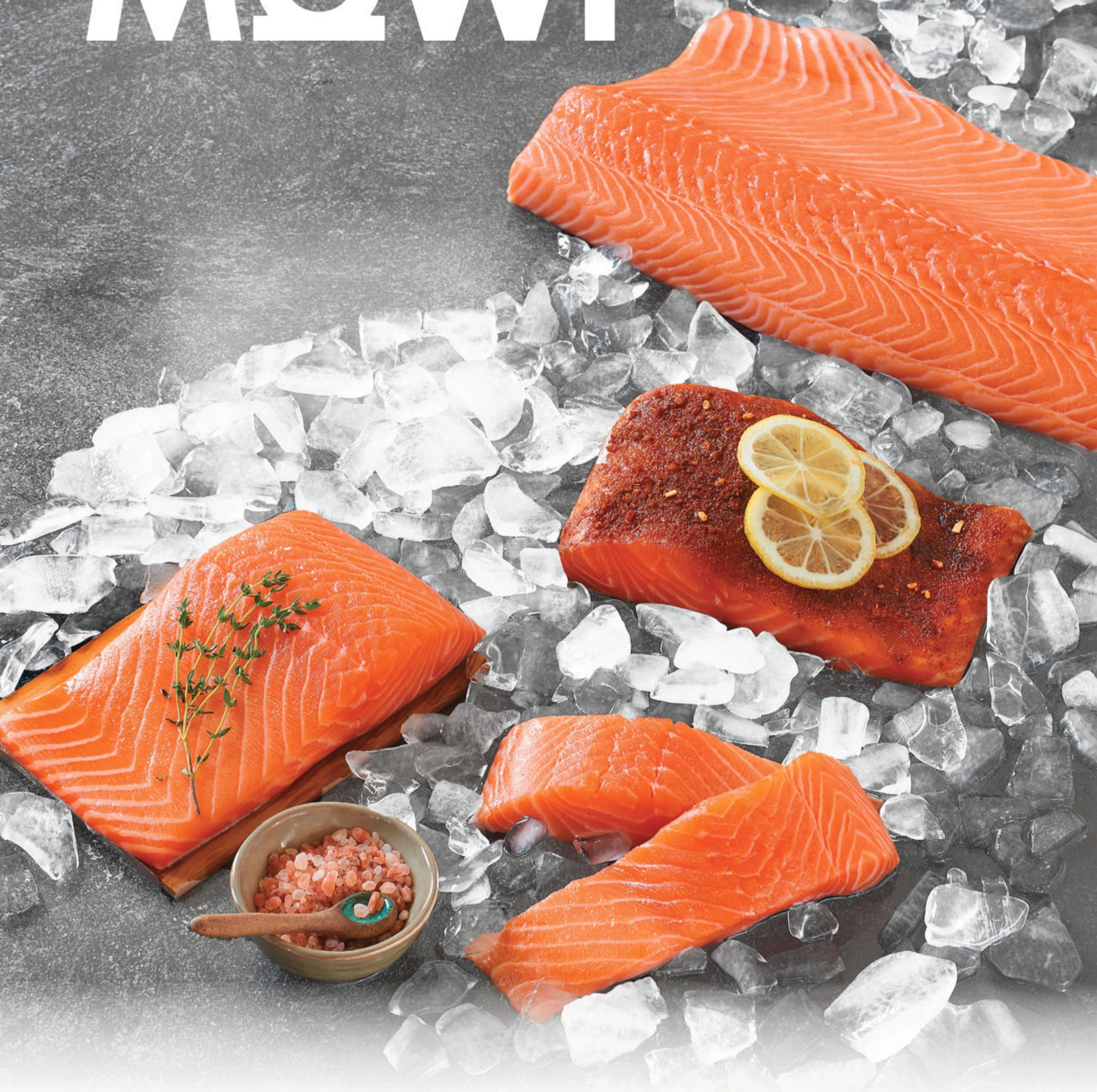


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fun cooking



What a Peach

Every summer, bakers at Georgia's beloved Revolution Doughnuts (in Atlanta and Decatur) go through thousands of local peaches to keep up with demand for the shop's famous peach sliders. To re-create them at home, toss sliced peaches with a bit of warmed peach jam, then pile onto halved yeast doughnuts and eat like a sandwich. Turn the page to try other fun regional recipes! —Anikah Shaokat

The Secret Sauce

These beloved regional dips are famous for a reason. Grab some fries and dig in!

Mambo Sauce



This sweet-sour-spicy condiment (also known as mumbo sauce) is a staple in our nation's capital. Its roots are in Chicago, but DC's fried chicken joints have made it famous.

Combine $\frac{3}{4}$ cup ketchup, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup each hot sauce and pineapple juice, 2 tablespoons white vinegar, 1 tablespoon smoked paprika and $1\frac{1}{2}$ teaspoons soy sauce in a saucepan; bring to a simmer over medium heat. Cook, whisking constantly, until slightly thickened, 8 to 10 minutes. Refrigerate until cold, about 1 hour.

Comeback Sauce

Whisk $\frac{3}{4}$ cup mayonnaise, 3 tablespoons chili sauce (hot or sweet), 2 tablespoons ketchup, 2 teaspoons lemon juice, 1 teaspoon each Worcestershire sauce and hot sauce and $\frac{1}{4}$ teaspoon each mustard powder, garlic powder, paprika and pepper; season with salt.

Mississippi's house dressing can be traced back almost a century to The Rotisserie, a Greek diner in Jackson. The sauce was named for its ability to turn folks into regulars: "Y'all come back, now!"

JACKSON, MS



White Barbecue Sauce

Pitmaster Bob Gibson started using this now-famous table sauce at Big Bob Gibson Bar-B-Q in Decatur, AL, almost 100 years ago. Bob's kin think the mayo-based condiment was his way of keeping his three-hour barbecue chicken moist.

DECATUR, AL



Whisk $\frac{3}{4}$ cup mayonnaise with 2 tablespoons cider vinegar, $1\frac{1}{2}$ teaspoons Worcestershire sauce, 1 teaspoon coarsely ground pepper, 1 grated small garlic clove, $\frac{1}{4}$ teaspoon onion powder, a pinch of sugar and a few shakes of hot sauce in a small bowl; season with salt. Refrigerate at least 20 minutes.



Curry Ketchup

This spiced ketchup is ubiquitous in Germany, where it's slathered onto currywurst (sausage). It's popular in cities with German roots like Philadelphia and Portland, OR.

PHILADELPHIA



Cook 1 chopped onion in vegetable oil in a saucepan over medium-high heat, stirring, 5 minutes. Add 1 minced garlic clove and cook 1 minute. Stir in 2 tablespoons curry powder, 2 teaspoons sweet paprika and 1½ teaspoons each mustard powder and kosher salt. Add 2 tablespoons cider vinegar and 2 teaspoons Worcestershire sauce, scraping the pan. Stir in 1 cup ketchup and 1 teaspoon sugar. Bring to a boil, then remove from the heat. Puree in a blender with 2 tablespoons water; thin with 1 more tablespoon water if needed.

Fry Sauce

Utah's pride and joy was created in the 1940s by chef Don Carlos Edwards, who went on to launch the Arctic Circle fast food chain. The sauce is beloved for its Thousand Island-like flavor.

SALT LAKE CITY



Whisk ¾ cup mayonnaise, ¼ cup ketchup, 2 tablespoons dill pickle juice, ¼ teaspoon each garlic powder and sweet paprika and ⅛ teaspoon cayenne in a small bowl.

Beer Cheese Dip

Legend has it that the original beer cheese (a cold spreadable version) was born as a bar snack in Winchester, KY, in the 1930s. A warm version, served as a dip, later made its way into local haunts.

WINCHESTER, KY



Bring ¾ cup lager and ½ teaspoon each mustard powder and Worcestershire sauce to a simmer in a saucepan over medium heat. Cook 1 to 2 minutes, then reduce the heat to low; whisk in 4 ounces cream cheese until smooth. Slowly add 4 ounces each grated monterey jack and sharp cheddar by the handful, whisking. Cook, whisking, just until smooth (do not boil). Add a pinch each of cayenne, garlic powder and salt. Serve warm or at room temperature.



What a Ham!

Sunny Anderson cooks with the Garden State's favorite pork product: Taylor ham. Or is it pork roll?

SUNNY'S GARDEN STATE SALAD

ACTIVE: 30 min | TOTAL: 45 min | SERVES: 4

FOR THE PORK ROLL

- 2 tablespoons honey
- 1 teaspoon liquid smoke
- 2 1-inch-thick slices pork roll

FOR THE CORN

- 2 ears corn
- Olive oil, for brushing

FOR THE DRESSING AND SALAD

- 3 tablespoons olive oil
- 2 tablespoons apple cider vinegar
- 1 tablespoon deli mustard
- 1 teaspoon chopped fresh cilantro, plus more for garnish
- 2 sprigs fresh thyme, leaves stripped and chopped, plus more for garnish
- 1 clove garlic, grated
- Kosher salt and freshly ground pepper
- 2 beefsteak tomatoes, seeded and chopped

1. Preheat the grill to medium high (about 400°). Prepare the pork roll and corn: Mix the honey and liquid smoke in a small bowl. Brush on both sides of the pork roll. Brush the corn on all sides with the olive oil. Grill the pork roll, flipping once when a peek beneath reveals grill marks, 3 to 5 minutes. Grill the corn, rolling it occasionally to get some charred kernels, about 10 minutes. Let cool slightly, then chop the pork into cubes small enough to fit on your fork

and cut the corn kernels off the cobs. Add the pork and corn kernels to a large bowl.

2. Make the dressing: Combine the olive oil, vinegar, mustard, cilantro, thyme, garlic, a pinch of salt and a few grinds of pepper in a small jar with a lid or in a small bowl. Shake or whisk until combined.

3. Assemble the salad: Add the chopped tomatoes to the bowl with the pork roll and corn. Drizzle with the dressing and gently toss. Garnish with additional chopped cilantro and thyme.

“I call it pork roll, but to be fair, I’ve only lived in New Jersey 10 years. It’s a benefit most military kids have—we are seldom from anywhere, so we can choose what works for us!”

Call It What You Want!

John Taylor invented Taylor's Prepared Ham in 1856 but had to change the name to pork roll after the government decided it didn't meet the legal definition of ham. Both names are used today: North Jerseyans tend to call it Taylor ham; those in the southern part of the state prefer pork roll.



PHOTO: MIKE GARTEN; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: CHRISTINA LANE

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Seafood special

Make a splash at your next cookout with a sandwich straight from the coast!



RECIPES BY JESSICA D'AMBROSIO, MELISSA GAMAN, KHALIL HYMORE AND STEVE JACKSON

PHOTOS: RALPH SMITH; FOOD STYLING: ADRIENNE ANDERSON;
PROP STYLING: PAIGE HICKS

Best of the Bayou

Many fans of the po'boy say these beloved sandwiches were created as a way to feed workers during a 1929 transit strike in New Orleans. Technically, anything can go inside, but a combo of oysters and shrimp is a local favorite.

SHRIMP AND OYSTER PO'BOYS

ACTIVE: 40 min | TOTAL: 1 hr 10 min | SERVES: 4

- | | |
|--|---|
| 1 cup buttermilk | ½ teaspoon paprika |
| 2 tablespoons plus 2 teaspoons Louisiana-style hot sauce | ½ teaspoon garlic powder |
| 20 medium shrimp (about 6 ounces), peeled and deveined | Vegetable oil, for frying |
| 12 medium oysters (1 to 1½ pounds), shucked and drained | 1¼ cups all-purpose flour |
| ½ cup mayonnaise | ½ cup cornmeal |
| 2 tablespoons dill pickle relish | 1 tablespoon Cajun seasoning |
| 2 tablespoons Creole mustard | Kosher salt and freshly ground pepper |
| 1 tablespoon fresh lemon juice, plus wedges for serving | 4 hoagie or French-style soft rolls, split |
| | Sliced tomatoes and shredded iceberg lettuce, for topping |

1. Combine the buttermilk and 2 tablespoons hot sauce in a medium bowl. Add the shrimp and oysters and toss to coat. Cover and refrigerate 30 minutes. Meanwhile, make the rémoulade: Combine the mayonnaise, relish, mustard, lemon juice, remaining 2 teaspoons hot sauce, the paprika and garlic powder in a small bowl. Refrigerate until ready to use.
2. Fill a heavy-bottomed pot with 2 inches of vegetable oil and heat over medium-high heat until a deep-fry thermometer registers 350°. Combine the flour, cornmeal, Cajun seasoning and ½ teaspoon each salt and pepper in a shallow baking dish. Remove the shrimp and oysters from the buttermilk one at a time and add to the flour mixture, rolling to fully coat; remove to a plate. Working in 3 batches, add the shrimp and oysters to the hot oil and fry until golden brown, about 3 minutes; return the oil to 350° between batches. Remove to a rack set on a baking sheet. Season lightly with salt.
3. Assemble the sandwiches: Spread about 2 tablespoons rémoulade inside the rolls, then add some tomato slices and a handful of shredded lettuce to each. Add the fried shrimp and oysters, then drizzle with more rémoulade. Serve with the lemon wedges.



FISH BURGERS

ACTIVE: 30 min | TOTAL: 35 min | SERVES: 4

FOR THE TARTAR SAUCE

- $\frac{3}{4}$ cup mayonnaise
- $\frac{1}{4}$ cup bread-and-butter pickle chips, plus 1 tablespoon brine
- 3 tablespoons packed fresh dill
- 1 tablespoon capers, drained
- $1\frac{1}{2}$ teaspoons dijon mustard
- $\frac{1}{2}$ teaspoon Worcestershire sauce
- $\frac{1}{4}$ teaspoon garlic powder

FOR THE FISH

- 55 soda crackers, such as Saltines (about $1\frac{1}{3}$ sleeves)
- Freshly ground pepper
- $1\frac{1}{2}$ cups all-purpose flour
- 5 large eggs, beaten
- Kosher salt
- 4 large whole haddock or pollack fillets (about 8 ounces each)
- Vegetable oil, for frying
- 4 sesame hamburger buns, split
- Potato chips, for serving

1. Make the tartar sauce: Combine the mayonnaise, pickles and brine, dill, capers, mustard, Worcestershire sauce and garlic powder in a food processor and pulse until almost smooth, 8 to 10 pulses. Transfer to a bowl, cover and refrigerate while you prepare the fish.

2. Make the fish: Clean out the food processor and dry. Add the crackers and pulse until very fine. Transfer to a large shallow dish and add 1 teaspoon pepper. Put the flour and beaten eggs in separate shallow dishes; season the flour with 1 teaspoon each salt and pepper.

3. Pat the fish fillets very dry using paper towels. One at a time, dredge each fillet in the flour, coating both sides; dip in the eggs, allowing the excess to drip off, then coat completely in the crackers. Transfer to a plate and let sit 5 to 10 minutes for the coating to set.

4. Meanwhile, fill a large deep skillet with $1\frac{1}{2}$ inches of vegetable oil and heat over medium-high heat until a deep-fry thermometer registers 350° . Add 2 fillets to the hot oil and cook until the crust is golden brown and the fish is cooked through, about 3 minutes per side. Transfer to a large paper towel-lined plate and cook the remaining 2 fillets. Serve the fried fish on the buns with some of the tartar sauce. Serve with chips and the remaining tartar sauce.

A Maine Event

You'll find variations on this classic sandwich—essentially a fried fillet of fish on a hamburger bun—at seafood shacks all over Maine. This one includes a homemade tartar sauce.



An Island Favorite

All trips to Hawaii should include at least one stop for a mahi mahi sandwich. This grilled version gets the “swicy” (sweet-spicy) treatment with pineapple, ketchup and cayenne.



GRILLED MAHI MAHI SANDWICHES

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- ¼ cup ketchup
- 2 teaspoons soy sauce
- 1 teaspoon chili-garlic sauce
- ¼ teaspoon toasted sesame oil
- Kosher salt
- 2 teaspoons paprika
- 2 teaspoons packed light brown sugar
- 1 teaspoon garlic powder
- ¼ teaspoon cayenne pepper
- 4 5- to 6-ounce skinless mahi mahi fillets
- Freshly ground black pepper
- 4 Hawaiian or brioche buns, split
- Mayonnaise, for spreading
- Bibb lettuce leaves, sliced sweet onion and fresh pineapple slices, for topping

1. Preheat a grill to medium high. Combine the ketchup, soy sauce, chili-garlic sauce and sesame oil in a small bowl; season with a pinch of salt and set aside. Combine the paprika, brown sugar, garlic powder and cayenne in a small dish; sprinkle and rub all over the fish, then season on both sides with salt and black pepper.

2. Toast the buns cut-side down on the grill until lightly marked, 30 seconds to 1 minute; set aside. Add the fish to the grill and cook until lightly charred and just cooked through, 4 to 5 minutes per side.

3. Spread a thin layer of mayonnaise on the bottom buns, then spread with some of the ketchup sauce. Top each with a lettuce leaf, some sliced onion, a slice of pineapple and a piece of fish. Generously spread the top buns with more ketchup sauce and place on top of the sandwiches.

Made in Maryland

How do you make a BLT even better? Top it with a soft-shell crab! Around here, the crab is fried in a batter made with Old Bay Seasoning, invented in Baltimore.



SOFT-SHELL CRAB BLTS

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- ½ cup mayonnaise
- 2 tablespoons dijon mustard
- 4 teaspoons horseradish
- 1½ teaspoons fresh lemon juice
- 1 teaspoon hot sauce
- ¼ teaspoon Worcestershire sauce
- 6 slices bacon
- ½ cup instant flour (such as Wondra)
- 1 tablespoon Old Bay Seasoning, plus more for sprinkling
- 4 large soft-shell crabs (4 to 6 ounces each) or 8 small crabs (about 2 ounces each), cleaned
- Kosher salt and freshly ground pepper
- 4 tablespoons unsalted butter
- 8 slices white sandwich bread, toasted
- Lettuce leaves and sliced tomato, for topping
- Pickles, for serving

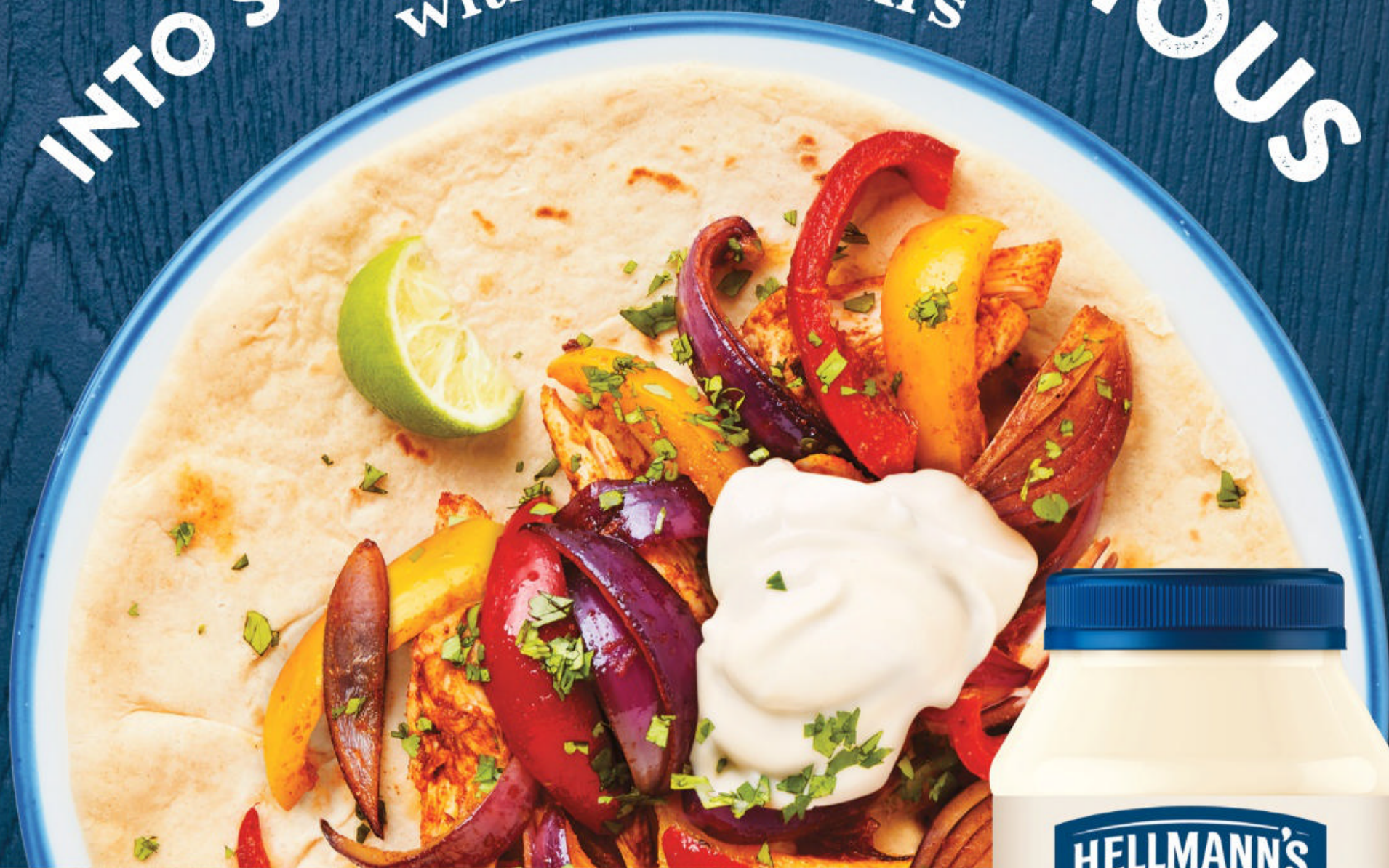
- 1.** Stir together the mayonnaise, mustard, horseradish, lemon juice, hot sauce and Worcestershire sauce in a small bowl. Refrigerate until ready to use.
- 2.** Cook the bacon in a large skillet over medium-high heat, turning, until browned and crisp, 6 to 8 minutes. Remove to a paper towel-lined plate and break the slices in half.
- 3.** Whisk the flour and 1 tablespoon Old Bay in a shallow bowl. Season the crabs with salt and pepper, then dip the crabs in the seasoned flour to coat on both sides.

- 4.** Melt the butter in a large skillet over medium-high heat until foamy. Immediately add the crabs and cook, turning, until browned and cooked through, 5 to 7 minutes. Remove to a paper towel-lined plate and sprinkle with more Old Bay.
- 5.** Assemble the sandwiches: Spread some of the mayonnaise mixture on 4 slices of toast. Top each with lettuce, tomato, some bacon and a crab. Spread the remaining mayonnaise mixture on the 4 other slices of toast and place on top of the sandwiches. Gently press down on each sandwich and cut in half. Serve with pickles.

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Surprise everyone with
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no need to fire up the grill for these dogs—they're made out of chocolate ice cream. Serve them on sweet brioche buns with all the fixin's: kiwi-mango relish, coconut sauerkraut and a squiggle of whipped cream mustard. Then tell everyone to grab them while they're cold!

ICE CREAM HOT DOGS

ACTIVE: 30 min | TOTAL: 1½ hr | MAKES: 8

- 1 1½-quart container chocolate ice cream, slightly softened
- Red gel food coloring
- 2 kiwis
- ¼ mango
- 1 cup frozen whipped topping, thawed
- Yellow gel food coloring
- 1 cup sweetened shredded coconut
- Pure maple syrup, for drizzling
- 8 brioche or Hawaiian hot dog buns
- Black gel food coloring





HOW TO Make the Ice Cream Hot Dogs



1 Beat the ice cream in a stand mixer with the paddle attachment, adding enough red gel food coloring to make the ice cream hot dog-colored. Return to the freezer if the ice cream gets too soft.



2 Lay out 8 small sheets of plastic wrap. Quickly scoop some ice cream onto a sheet of plastic; use the plastic to form a hot dog shape, twisting the ends; freeze. Repeat to make more hot dogs; freeze 1 hour.



3 Meanwhile, make the relish: Peel and dice the kiwis and mango. Transfer to a bowl and coarsely mash with a fork until the mixture looks like relish.



4 Make the mustard: Mix the whipped topping with yellow food coloring and a dab of red to make it mustard-colored. Transfer to a resealable plastic bag.



5 Make the sauerkraut: Put the shredded coconut in a small bowl and drizzle with a little maple syrup. Stir with a fork to combine.



6 To serve, unwrap the hot dogs and place in the buns. Dip a toothpick in black food coloring (wipe off the excess) and press into the dogs to form grill marks. Pipe the whipped topping on the ice cream hot dogs; serve with the other toppings.

Freeze just the ice cream hot dogs, not the buns—bread can get hard and crumbly in the freezer.

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Hot Honey Spiced Chicken Thighs



BBQ Chicken Wingettes



Garlic and Herb Marinated Chicken Breasts



Cilantro Lime Chicken Tenders

Nourish Your Family & Our Planet



Do Good Chicken is the better way to, well, eat better. Make mouthwatering meals your family will love with these recipes and show the planet some love, too. Now that's clucking awesome!

BBQ Chicken Wingettes

- 14 **Do Good Chicken** Wingettes & Drumettes
- 1 cup pickle juice
- 1 cup tap water, cold
- $\frac{3}{4}$ cup mayonnaise
- 2 tablespoons apple cider vinegar
- $1\frac{1}{2}$ teaspoons prepared horseradish
- $\frac{3}{4}$ teaspoon lemon juice
- $\frac{1}{2}$ teaspoon kosher salt
- $1\frac{1}{2}$ teaspoons black pepper
- $\frac{1}{2}$ teaspoon ground yellow mustard
- $\frac{1}{2}$ teaspoon Worcestershire sauce
- $\frac{1}{4}$ teaspoon cayenne pepper
- $\frac{1}{4}$ teaspoon white sugar
- 2 teaspoons blackening spice
- Pickled red onion and chopped chives, for serving

1. In medium bowl, add chicken, pickle juice and water. Stir to combine and make sure chicken is fully submerged. Cover and refrigerate 2-3 hours.
2. Make BBQ sauce. In medium bowl, whisk together mayonnaise, apple cider vinegar, horseradish, lemon juice, salt, pepper, mustard powder, Worcestershire sauce, cayenne pepper and sugar. Set aside.
3. Preheat grill to medium.
4. Remove chicken from brine and drain off excess liquid. In medium bowl, toss chicken with blackening spice, coating evenly.
5. Place chicken on grill and cook, flipping every 5 minutes, for about 20 minutes or until fully cooked.
6. Add cooked chicken to BBQ sauce and toss to combine.
7. Serve with pickled red onion and chopped chives.

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Hot Honey Spiced Chicken Thighs

- 2 pounds **Do Good Chicken** Boneless Skinless Chicken Thighs
 - 3 tablespoons extra-virgin olive oil
 - $\frac{1}{4}$ cup plus 1 tablespoon parsley, chopped
 - 1 lemon, zested and juiced
 - 1 teaspoon cayenne pepper
 - $1\frac{1}{2}$ teaspoons granulated garlic
 - $2\frac{1}{4}$ teaspoons smoked paprika
 - $1\frac{1}{2}$ teaspoons onion powder
 - $\frac{1}{2}$ teaspoon kosher salt
 - $\frac{1}{2}$ teaspoon black pepper, coarse grind
 - $\frac{1}{3}$ cup hot honey
1. In medium bowl, combine olive oil, $\frac{1}{4}$ cup parsley, lemon juice, cayenne pepper, granulated garlic, smoked paprika, onion powder, salt and pepper. Add chicken and toss to coat. Cover and refrigerate 2-3 hours.
 2. Preheat oven to 400°.
 3. Heat a 10" cast-iron skillet over medium-high heat.
 4. Place chicken in skillet and cook until browned, about 10 minutes.
 5. Flip chicken and drizzle hot honey evenly over chicken.
 6. Transfer skillet to preheated oven and bake until fully cooked, about 20 minutes.
 7. Sprinkle with lemon zest and the remaining 1 Tbsp chopped parsley before serving.

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Cilantro Lime Chicken Tenders

- 1 pound **Do Good Chicken** Boneless Skinless Chicken Tenderloins
 - 2 tablespoons olive oil
 - 3 tablespoons cilantro, minimal stems, chopped fine
 - 3 cloves garlic, minced
 - 1 teaspoon kosher salt
 - $\frac{1}{2}$ teaspoon black pepper, coarse grind
 - 2 ounces (4 tablespoons) unsalted butter, softened
 - 1 teaspoon lime juice
1. In medium bowl, combine olive oil, 2 Tbsp cilantro, garlic, $\frac{1}{2}$ tsp salt and $\frac{1}{4}$ tsp pepper. Add chicken and toss to coat. Cover and refrigerate 2-3 hours.
 2. In small bowl, add butter and whisk vigorously for 1 minute. Add 1 Tbsp cilantro, $\frac{1}{2}$ tsp salt, $\frac{1}{4}$ tsp pepper, and lime juice and stir to combine. Set aside.
 3. Preheat grill to medium high.
 4. Place chicken on grill and cook for 3-4 minutes. Flip and continue cooking for 3-4 minutes, or until fully cooked. Brush chicken with cilantro lime butter, about 1 tsp per tenderloin.
 5. Serve with succotash or other seasonal vegetable.

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Garlic and Herb Marinated Chicken Breasts

- 2 pounds **Do Good Chicken** Boneless Skinless Chicken Breasts
 - 3 tablespoons olive oil
 - 3 tablespoons parsley, minimal stems, chopped fine
 - 3 teaspoons rosemary, no stems, chopped fine
 - 3 teaspoons thyme, minimal stems, chopped fine
 - 6 cloves garlic, minced
 - $1\frac{1}{2}$ teaspoons kosher salt
 - $\frac{1}{2}$ teaspoon black pepper, coarse grind
 - 4 ounces (8 tablespoons) unsalted butter, softened
1. In medium bowl, combine olive oil, 2 Tbsp parsley, 2 tsp rosemary, 2 tsp thyme, minced garlic, 1 tsp salt and pepper. Add chicken and toss to coat. Cover and refrigerate 2-3 hours.
 2. In small bowl, add butter and whisk vigorously for 1 minute. Add the remaining 1 Tbsp parsley, 1 tsp rosemary, 1 tsp thyme and $\frac{1}{2}$ tsp salt and stir to combine. Set aside.
 3. Preheat grill to medium high.
 4. Place chicken on grill and cook for 4-5 minutes. Flip and continue cooking for 4-5 minutes, or until fully cooked. Brush chicken heavily with herb butter, about 1 Tbsp per breast.
 5. Serve with grilled broccolini or other seasonal vegetable.

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weeknight cooking



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RECIPES BY JESSICA D'AMBROSIO, MELISSA GAMAN, KHALIL HYMORE,
STEVE JACKSON AND JACKIE JI YOON PARK

PHOTOS: ANDREW PURCELL; FOOD STYLING: CARRIE PURCELL.



GNOCCHI WITH CORN, MUSHROOMS AND BACON

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

Kosher salt

- 1 tablespoon extra-virgin olive oil
- 3 slices thick-cut bacon, cut into ½-inch strips
- 8 ounces cremini mushrooms, sliced
- 4 ears corn, kernels cut off (about 2 cups)
- 3 scallions, thinly sliced (dark green parts separated)

Freshly ground pepper

- 1 17.5-ounce package potato gnocchi
- 3 tablespoons unsalted butter
- ¼ cup grated parmesan cheese, plus more for serving

1. Bring a large pot of salted water to a boil. Meanwhile, heat the olive oil in a dutch oven or other large wide pot over medium-high heat. Add the bacon and cook, stirring occasionally, until lightly browned, about 3 minutes. Add the mushrooms, season with salt and cook, stirring, until tender and lightly browned at the edges, 3 to 5 minutes. Add the corn, season with salt and cook, stirring occasionally, until crisp-tender, about 3 minutes. Stir in the white and light green scallion parts, season with salt and pepper and keep warm over low heat.

2. Add the gnocchi to the boiling water and cook as the label directs. Reserve 1¼ cups cooking water, then drain. Add 1 cup cooking water and the butter to the pot with the cooked vegetables. Increase the heat to medium and cook, stirring and scraping up the bottom of the pot, until the butter melts and a light brown sauce forms, about 30 seconds.

3. Add the gnocchi to the pot with the vegetables and stir to coat, adding more cooking water, 1 tablespoon at a time, if it seems dry. Stir in the parmesan and season with salt and pepper.

4. Divide the gnocchi among shallow bowls. Top with more parmesan and the dark green scallion parts.

Per serving: **Calories** 450; **Fat** 27 g (**Saturated** 13 g); **Cholesterol** 59 mg; **Sodium** 953 mg; **Carbohydrate** 45 g; **Fiber** 4 g; **Sugars** 9 g; **Protein** 13 g



HARISSA CHICKEN AND LENTIL SOUP

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 3 tablespoons extra-virgin olive oil
- 4 scallions, thinly sliced (dark green parts separated)
- 3 cloves garlic, minced
- 1 pound skinless, boneless chicken breasts, cut into 1½-inch chunks

Kosher salt and freshly ground pepper

- 4 teaspoons ground cumin
- ¼ cup plus 2 tablespoons harissa
- 1 14.5-ounce can diced tomatoes
- 2 15.5-ounce cans lentils
- 4 pieces pita bread
- 1 teaspoon grated lemon zest, plus 4 teaspoons lemon juice
- ½ cup nonfat plain Greek yogurt

1. Preheat the oven to 350°. Heat the olive oil in a medium pot over medium-high heat. Add the white and light green scallion parts and cook until they begin to soften, about 2 minutes. Add the garlic and cook 1 minute. Add the chicken, season with ¾ teaspoon each salt and pepper and cook, stirring occasionally, until browned on all sides. Stir in the cumin and ¼ cup harissa to coat the chicken completely; cook 1 minute.

2. Add the tomatoes, lentils and 4½ cups water to the pot. Cook until the chicken is cooked through and the soup thickens slightly, about 15 minutes. Season with salt and pepper.

3. Meanwhile, wrap the pita in foil and place in the oven to warm, 8 to 10 minutes. Stir the remaining 2 tablespoons harissa and the lemon zest into the yogurt. Right before serving, stir the lemon juice into the soup.

4. Divide the soup among bowls. Top with the yogurt mixture and dark green scallion parts; serve with the pita.

Per serving: **Calories** 640; **Fat** 15 g (**Saturated** 2 g); **Cholesterol** 84 mg; **Sodium** 1,281 mg; **Carbohydrate** 73 g; **Fiber** 19 g; **Sugars** 9 g; **Protein** 49 g



CRISPY SNAPPER WITH POTATO SALAD

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 1½ pounds Yukon Gold potatoes, cut into ¾-inch chunks
- Kosher salt
- ¼ cup red wine vinegar
- ¼ cup chopped pickled hot cherry peppers
- ¼ cup chopped pitted kalamata olives
- 1 stalk celery, thinly sliced, plus ½ cup celery leaves
- 1 clove garlic, finely grated
- ¼ cup plus 2 tablespoons extra-virgin olive oil
- Freshly ground pepper
- 1¼ pounds red snapper fillet (1 large piece or 4 small fillets)
- ½ cup chopped fresh parsley
- Lemon wedges, for serving

1. Put the potatoes in a medium saucepan and cover with water by about 1 inch; season with salt. Bring to a boil, then reduce to a simmer and cook until just tender, 10 to 12 minutes.
2. Combine the vinegar, cherry peppers, olives, sliced celery and garlic in a large bowl. Drain the potatoes well; add to the bowl. Drizzle with ¼ cup olive oil, season with salt and pepper and toss.
3. Gently drag the blade of a knife back and forth across the fish skin to remove any moisture or remaining scales. Score the fish skin, making shallow diagonal slits about ¾ inch apart (this prevents the fish from curling when cooked). If you have a large fillet, cut it into 4 pieces. Season the fish with salt and pepper.
4. Heat the remaining 2 tablespoons olive oil in a large nonstick skillet over medium-high heat until shimmering. Add the fish skin-side down and immediately press with a spatula to prevent it from curling. Cook, rotating the skillet occasionally so the fish cooks evenly, until the skin is browned and crisp and the flesh is cooked about two-thirds of the way up the sides, 3 to 4 minutes. Flip and continue cooking until just cooked through, about 1 more minute. Immediately transfer to a paper towel-lined plate.
5. Add the parsley and celery leaves to the potato salad and toss; season with salt and pepper. Divide the fish and potato salad among plates; serve with lemon wedges.

Per serving: **Calories** 460; **Fat** 21 g (**Saturated** 3 g); **Cholesterol** 50 mg; **Sodium** 767 mg; **Carbohydrate** 36 g; **Fiber** 5 g; **Sugars** 4 g; **Protein** 31 g



CALIFORNIA BURGERS WITH SWEET POTATO FRIES

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 1 15-ounce bag frozen sweet potato fries
- 1 pound ground beef
- 2 scallions, minced
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 1 small head iceberg lettuce, leaves torn or cut into burger-size pieces
- ½ cup roasted red pepper hummus
- ¼ seedless cucumber, thinly sliced
- 2 precooked beets, thinly sliced
- 2 or 3 radishes, thinly sliced
- ½ avocado, thinly sliced
- ¾ cup sprouts

1. Bake the sweet potato fries as the label directs. Meanwhile, combine the beef, scallions, ¾ teaspoon salt and a few grinds of pepper in a large bowl; mix well. Form the mixture into 4 equal patties, 3½ to 4 inches wide. Heat the olive oil in a large skillet over medium-high heat until shimmering. Add the patties and cook until browned, about 3 minutes. Flip and cook to medium doneness, another 2 minutes.
2. Divide the lettuce leaves among plates, layering a few leaves to create 2 “buns” per plate. Put a burger on one of the lettuce buns on each plate. Top each with 2 tablespoons hummus, slices of the cucumber, beets, radishes and avocado and some sprouts. Serve with the sweet potato fries.

Per serving: **Calories** 540; **Fat** 32 g (**Saturated** 7 g); **Cholesterol** 67 mg; **Sodium** 733 mg; **Carbohydrate** 49 g; **Fiber** 11 g; **Sugars** 17 g; **Protein** 27 g



GRILLED POLENTA AND VEGETABLES WITH CHIMICHURRI

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1½ cups fresh parsley (leaves and tender stems), plus chopped parsley for topping
- 3 tablespoons fresh oregano
- 1 clove garlic
- 2 tablespoons sherry vinegar
- ¼ cup extra-virgin olive oil
- Kosher salt
- 2 1-pound tubes precooked polenta, cut into ½-inch-thick rounds
- 1 red bell pepper, seeded and cut into wide strips
- Freshly ground pepper
- 1 eggplant, cut into ½-inch-thick rounds
- 2 yellow squash, cut into ½-inch-thick slices on an angle
- 1 red onion, cut into ½-inch-thick rounds
- ½ cup chopped walnuts

1. Preheat a grill to medium high. Make the chimichurri: Combine the parsley, oregano, garlic, vinegar, 1 tablespoon olive oil, 2 tablespoons water and ¼ teaspoon salt in a mini food processor. Blend until pourable, thinning with more water, 1 tablespoon at a time, if needed.

2. Combine the polenta, red bell pepper, 1 tablespoon olive oil, ½ teaspoon salt and a few grinds of pepper in a large bowl. In a separate bowl, combine the eggplant, squash, red onion, remaining 2 tablespoons olive oil, ½ teaspoon salt and a few grinds of pepper.

3. Add the polenta and bell pepper to the grill and cook, flipping halfway through, until well marked and the pepper has softened, 10 to 12 minutes. Remove to a baking sheet. Add the eggplant, squash and red onion to the grill and cook until well marked and softened, 2 to 3 minutes per side. Transfer to the baking sheet with the polenta. Roughly chop the red onion and bell pepper.

4. Divide the polenta, eggplant and squash among plates. Top with the red onion, bell pepper and walnuts and sprinkle with chopped parsley. Drizzle with the chimichurri.

Per serving: **Calories** 460; **Fat** 24 g (**Saturated** 3 g); **Cholesterol** 0 mg; **Sodium** 1,312 mg; **Carbohydrate** 54 g; **Fiber** 10 g; **Sugars** 12 g; **Protein** 11 g



CHORIZO AND EGG TOSTADAS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 1¼ cups diced cherry tomatoes (about 8 ounces)
- ½ small red onion, finely diced
- 2 tablespoons pickled jalapeños, finely chopped, plus 1 tablespoon brine
- ½ cup packed fresh cilantro, chopped, plus more for serving
- 1 tablespoon fresh lime juice, plus wedges for serving
- 2 tablespoons extra-virgin olive oil
- Kosher salt
- 8 tostada shells
- 1 14.5-ounce can refried beans
- ½ pound fresh chorizo, casings removed
- 1 cup shredded pepper jack cheese (about 4 ounces)
- 8 large eggs
- Freshly ground pepper

1. Preheat the oven to 425°. Combine the tomatoes, red onion, jalapeños and brine, cilantro, lime juice, 1 tablespoon olive oil and ¼ teaspoon salt in a medium bowl. Set aside.

2. Arrange the tostadas on 2 baking sheets and bake until golden brown, rotating the pans halfway through, about 5 minutes. Remove from the oven. Divide the refried beans among the tostadas (about 2 heaping tablespoons each); spread evenly, leaving a ⅛-inch border. Crumble the chorizo on top of the beans. Return the tostadas to the oven and cook until the chorizo is cooked through, about 10 minutes. Top with the cheese and continue baking until melted, 1 to 2 more minutes.

3. Meanwhile, heat the remaining 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the eggs and cook until the whites are partially set, 2 to 3 minutes. Cover and cook until the whites are fully set but the yolks are still runny, 2 to 3 more minutes. Season with salt and pepper.

4. Divide the tostadas among plates. Top with the tomato mixture, fried eggs and more cilantro. Serve with lime wedges.

Per serving: **Calories** 800; **Fat** 54 g (**Saturated** 20 g); **Cholesterol** 447 mg; **Sodium** 1,713 mg; **Carbohydrate** 34 g; **Fiber** 6 g; **Sugars** 3 g; **Protein** 39 g



GRILLED SALMON CAESAR SALAD

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1 pound salmon fillet (preferably wild), skin removed
- $\frac{1}{4}$ cup mayonnaise
- 1 tablespoon seafood seasoning, such as Old Bay
- 3 tablespoons fresh lemon juice
- 2 teaspoons dijon mustard
- 1 teaspoon Worcestershire sauce
- 2 cloves garlic
- Kosher salt and freshly ground pepper
- $\frac{1}{4}$ cup extra-virgin olive oil
- 12 $\frac{1}{2}$ -inch-thick slices baguette
- 2 small romaine lettuce hearts, roughly chopped
- 4 ounces sugar snap peas, sliced on an angle (about 1 cup)

1. Preheat a grill to medium high. Cut the salmon into $1\frac{1}{2}$ - to 2-inch pieces (about 16 total). Gently toss the fish in a large bowl with 1 tablespoon mayonnaise to coat. Sprinkle with the seafood seasoning and toss to coat. Set aside.

2. Make the dressing: Combine the remaining 3 tablespoons mayonnaise, the lemon juice, mustard, Worcestershire sauce, 1 clove garlic, $\frac{1}{2}$ teaspoon salt and a few grinds of pepper in a mini food processor or blender and process until the garlic is blended. With the machine running, add 3 tablespoons olive oil in a slow stream to make a smooth dressing. Refrigerate until ready to use. Lightly brush the bread with the remaining 1 tablespoon olive oil and season with a pinch each of salt and pepper.

3. Grill the salmon, turning, until lightly charred on both sides and just cooked through, 3 to 7 minutes, depending on the thickness of the fish (turn the fish only when it releases easily from the grill so it doesn't break apart). Grill the bread slices, flipping once, until marked and lightly toasted, about 1 minute. Rub the warm bread with the remaining garlic clove.

4. Combine all but 2 tablespoons of the dressing with the romaine and snap peas in a large bowl and toss well. Divide among shallow bowls and top with the salmon pieces and remaining dressing. Serve with the grilled baguette.

Per serving: **Calories** 440; **Fat** 29 g (**Saturated** 5 g); **Cholesterol** 59 mg; **Sodium** 1,075 mg; **Carbohydrate** 16 g; **Fiber** 2 g; **Sugars** 2 g; **Protein** 27 g



KOREAN RICE CAKE STIR-FRY

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 8 ounces shiitake mushrooms, thinly sliced
- 6 cloves garlic, finely minced
- 3 tablespoons plus 1 teaspoon soy sauce
- 3 tablespoons toasted sesame oils
- 1 tablespoon sugar, plus more for seasoning
- 8 ounces rib-eye, sirloin or other tender cut of beef, sliced $\frac{1}{4}$ inch thick
- 1 pound cylindrical rice cakes (tteokbokki tteok)
- 2 tablespoons vegetable oil
- $\frac{1}{2}$ onion, thinly sliced
- 1 carrot, halved lengthwise and thinly sliced on an angle
- 1 zucchini, halved lengthwise and thinly sliced on an angle
- Kosher salt and freshly ground pepper

This classic Korean dish, Gungjung Tteokbokki, translates to Royal Court Rice Cakes. Find out more about the backstory on page 72.

1. Combine the shiitakes, garlic, 3 tablespoons soy sauce, 1 tablespoon sesame oil and the sugar in a large bowl. Add the beef and toss to coat well; set aside.

2. Bring a large pot of water to a boil over medium-high heat. Add the rice cakes and cook, stirring to prevent sticking, until softened, about 1 minute. Drain and transfer to a large bowl; toss with 1 tablespoon sesame oil and the remaining 1 teaspoon soy sauce.

3. Heat the vegetable oil in a large nonstick skillet over medium-high heat. Add the onion, carrot and zucchini; season with salt and pepper. Cook, stirring, until just tender, about 5 minutes. Add the vegetables to the bowl with the rice cakes.

4. Add the shiitakes and beef to the empty skillet and cook, undisturbed, until browned, 1 to 2 minutes. Flip over to finish cooking the other side, about 1 more minute.

5. Return the vegetables and rice cakes to the skillet. Drizzle with the remaining 1 tablespoon sesame oil and toss well to combine. Season with salt and pepper.

Per serving: **Calories** 640; **Fat** 30 g (**Saturated** 6 g); **Cholesterol** 30 mg; **Sodium** 867 mg; **Carbohydrate** 77 g; **Fiber** 4 g; **Sugars** 9 g; **Protein** 20 g



LEMONGRASS GRILLED CHICKEN WINGS WITH RICE NOODLES

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1 stalk lemongrass, trimmed and finely chopped
- 2 tablespoons plus 2 teaspoons fish sauce
- 2 tablespoons packed light brown sugar
- $\frac{1}{4}$ cup toasted sesame oil
- 2 tablespoons plus 2 teaspoons fresh lime juice, plus more if needed
- Kosher salt and freshly ground pepper
- $2\frac{1}{2}$ pounds split chicken wings
- 6 ounces rice vermicelli noodles
- 1 seedless cucumber
- 1 red Fresno chile pepper, thinly sliced
- 1 cup fresh basil, mint or a combination

- 1.** Preheat a grill to medium high and prepare for indirect grilling. On a charcoal grill, bank the coals to one side; on a gas grill, turn off half the burners. Combine the lemongrass, 2 tablespoons fish sauce, the brown sugar, 1 tablespoon each sesame oil, lime juice and water and a pinch each of salt and pepper in a small saucepan. Bring to a simmer over medium heat and cook, stirring occasionally, until the sugar is dissolved, about 1 minute. Pour into a heatproof bowl; stir in 1 more tablespoon lime juice.
- 2.** Toss the wings in a separate bowl with 3 tablespoons of the sauce and a pinch each of salt and pepper. Place on the cooler side of the grill (indirect heat), cover and cook, turning once, until cooked through but not browned, 15 to 25 minutes.
- 3.** Meanwhile, cook and cool the noodles as the label directs. Cut the cucumber into matchsticks. Toss in a colander with a pinch of salt; squeeze to remove the excess liquid. Add to the noodles along with the chile, herbs and remaining 3 tablespoons sesame oil, 2 teaspoons fish sauce and 2 teaspoons lime juice; season with salt and pepper and toss, adding more lime juice to taste.
- 4.** Move the wings to direct heat; cook, turning and brushing with some of the remaining sauce, until crisp, 10 more minutes. Transfer to a bowl and toss with the remaining sauce. Serve with the noodles.

Per serving: **Calories** 660; **Fat** 37 g (**Saturated** 8 g); **Cholesterol** 187 mg; **Sodium** 1,066 mg; **Carbohydrate** 45 g; **Fiber** 2 g; **Sugars** 8 g; **Protein** 36 g



PENNE WITH NO-COOK TOMATO SAUCE AND MOZZARELLA

ACTIVE: 20 min | TOTAL: 40 min | SERVES: 4

- Kosher salt
- $1\frac{1}{2}$ pounds beefsteak, heirloom or Campari tomatoes, chopped
- $\frac{1}{4}$ cup extra-virgin olive oil
- 2 teaspoons red wine vinegar
- 1 clove garlic, smashed
- 1 sprig basil, torn in half, plus $\frac{1}{2}$ cup basil leaves, roughly chopped
- $\frac{1}{4}$ teaspoon dried oregano
- Freshly ground pepper
- 10 ounces penne
- $\frac{3}{4}$ cup pearl-size mozzarella balls, drained (about 4 ounces)
- Red pepper flakes, for topping (optional)

Let kids make their own tomato sauce: no cooking required! Just be sure to use regular-size tomatoes—cherry and grape tomatoes aren't juicy enough.

- 1.** Bring a large pot of salted water to boil. Combine the tomatoes, 2 tablespoons olive oil, the vinegar, garlic, basil sprig, oregano, $\frac{3}{4}$ teaspoon salt and a few grinds of pepper in a large bowl. Let stand, tossing occasionally, until very juicy, 10 to 15 minutes.
- 2.** Meanwhile, add the penne to the boiling water and cook as the label directs for al dente. Drain and add the warm pasta to the tomato mixture; toss well. Let stand, tossing occasionally, until the pasta has absorbed some of the tomato juices, 10 to 15 minutes.
- 3.** Discard the garlic and basil sprig and stir the remaining 2 tablespoons olive oil into the pasta; season with salt and pepper. Stir in the mozzarella balls and chopped basil. Divide the pasta among bowls. Sprinkle with red pepper flakes, if desired.

Per serving: **Calories** 480; **Fat** 21 g (**Saturated** 5 g); **Cholesterol** 20 mg; **Sodium** 573 mg; **Carbohydrate** 59 g; **Fiber** 5 g; **Sugars** 7 g; **Protein** 15 g

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weeknight
cooking

Healthy Sides



PEACHES WITH BURRATA AND PROSCIUTTO

Toss 2 **peaches** (cut into wedges) with 2 teaspoons **white balsamic vinegar** and a pinch each of **sugar, salt** and **pepper**. Let stand 10 minutes. Spread 1½ cups **baby arugula** on a platter and top with the peaches. Top with a 4-ounce ball torn **burrata** and 2 ounces torn **prosciutto**. Drizzle with **olive oil**; sprinkle with **flaky salt**, pepper, torn **mint** and chopped **chives**.



RED CURRY CHICKPEAS AND SWISS CHARD

Cook a 15.5-ounce can **chickpeas** (rinsed and patted dry) in **olive oil** in a skillet over high heat until crisp, 5 minutes; season with **salt** and **pepper**. Transfer to a bowl. Chop 1 pound **Swiss chard**. Cook the stems and 2 smashed **garlic cloves** in oil until soft. Add the chard leaves; cook until wilted. Stir in 4 teaspoons **red curry paste** and 2 tablespoons water; cook until dry, 2 to 4 minutes. Add to the chickpeas; serve with **lime wedges**.

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MILLET WITH CRUSHED ZUCCHINI

Cook 1 cup **millet** as the label directs; let cool. Toss 1 **zucchini** (cut into half moons) in a colander with a pinch of **salt**; let stand 10 minutes. Squeeze handfuls to crush and drain some of the liquid; transfer to a bowl. Add 2 tablespoons **lime juice**, 1 minced **serrano** and a pinch of salt; toss. Add the millet, 2 tablespoons **olive oil** and ½ cup chopped **cilantro**. Toss; season with salt.



PICKLED VEGETABLES WITH GINGER

Bring 1 cup each **cider vinegar** and water, ¼ cup **sugar**, 2 tablespoons **kosher salt**, 4 slices fresh **ginger**, 1 crushed **garlic clove** and 1 teaspoon **peppercorns** to a boil in a saucepan. Pour over 2 sliced **Persian cucumbers**, 1 sliced **red bell pepper** and 2 small sliced **carrots**. Let cool. Cover and refrigerate at least 8 hours or overnight.



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INSIDE THE Test Kitchen

Our chefs dish out tips, tricks and cooking hacks.

Let's hear it for... LEMONGRASS

These stalks have an intense floral-citrusy flavor that's hard to match. To prep them, trim off the dark green tops (save them and use in homemade stock), then peel off and discard the outer layer of the bottom of the stalk. Finely chop the remaining stalk and add to a vinaigrette or sauce, like the one on page 68. Your kitchen will smell amazing!

Tool Tip

Your colander is the perfect tool for zucchini prep. For the grain salad on page 71, recipe developer Melissa Gaman tossed sliced zucchini with salt in a colander, then waited about 10 minutes. The salt drew the moisture from the zucchini so it wouldn't water down the salad. Try this trick with other summer squash and eggplant too.

Food Network 5-qt. Stainless Steel Colander, \$30; kohls.com

Recipe Remix

The California burgers on page 65 aren't vegetarian—but they're big on veggies: Recipe developer Khalil Hymore served the patties on lettuce leaves and topped them with beets, cucumber, radishes and more. If you make them, use a sturdy lettuce that won't wilt, like iceberg, romaine or green leaf.

HOW TO GRILL FISH

Follow these tips for the salmon on page 67—or any other grilled fish this summer.

- To keep your grill nonstick, make sure you clean it regularly. Use a strong brush to scrape off any bits (do this while the grill is hot), then lightly oil the grates.
- Once you add your fish to the grill, don't touch it. Cook, undisturbed, until the fish releases easily from the grates.
- To flip the fish, slide a large metal spatula under each piece and use tongs to hold the fish against the spatula as you turn it over. Fish is more delicate than other proteins and needs a little extra support.

The Backstory Gungjung Tteokbokki

This rice cake-based dish has royal roots: It was a meal for kings and queens (gungjung means "royal court") in the Joseon Dynasty, the longest imperial period in Korea (1392–1910). The dish is traditionally prepared with long cylindrical Korean rice cakes, but you can also use sliced disk-shaped rice cakes. Try recipe developer Jackie Ji Yoon Park's version on page 67.



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Weekend cooking



We All Scream...

We polled readers about their ice cream habits and almost half of you said you make your own! Turn the page to get in on the action: You'll find tips, tricks and foolproof recipes like this homemade chocolate-Oreo ice cream from Ina Garten. And if you're not quite ready to DIY, just buy your favorite flavors and try the fun toppings on page 82!

PHOTO: MIKE GARTEN; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: CHRISTINA LANE.



How to
Make

ice cream

There's more than
one way to do it!
Pick from four
easy methods.

Gelato-Style

Gelato is denser than ice cream—it has less air whipped into it—and it's made with more milk than cream. The addition of cornstarch (which is common in Sicilian gelato) gives it a smooth texture and prevents large ice crystals from forming.

Custard-Style

Egg yolks are the key ingredient in a custard-based ice cream, which explains the yellowish color of a classic French vanilla. This style is ultra-rich, but it can be trickier to make than other types: Custards need constant attention.



Philadelphia- Style

You only need 10 minutes to get this no-cook ice cream churning. It's very simple: just milk, cream, sugar and flavorings. It can taste icy at first, but once it softens, it's fluffy and creamy, and the lack of eggs and other stabilizers makes it extra light.

No-Churn

This version is great for beginners: You don't need an ice cream maker, and you don't have to cook anything. The base is a mix of sweetened condensed milk, sour cream and whipped cream—a rich combo that freezes perfectly and tastes close to the real deal.

Oh so
creamy



GELATO-STYLE VANILLA ICE CREAM

ACTIVE: 20 min | TOTAL: 3 hr 10 min (plus 4 hr freezing)
MAKES: about 1 quart

- 2½ cups whole milk
- 2 tablespoons plus 2 teaspoons cornstarch
- ¾ cup heavy cream
- ⅔ cup organic cane sugar
- ¼ teaspoon salt
- 4 teaspoons pure vanilla extract

1. Combine ½ cup milk and the cornstarch in a medium bowl; whisk until smooth. Combine the remaining 2 cups milk, the heavy cream, sugar and salt in a medium high-sided saucepan. Cook over medium heat, stirring to dissolve the sugar, until steaming, 3 to 5 minutes. Slowly pour the hot milk mixture into the cornstarch mixture, whisking constantly, then pour the mixture back into the saucepan.
2. Cook over medium-low heat, stirring frequently, until the mixture thickens and comes to a boil, about 5 minutes (it will foam up a bit). Boil, stirring constantly, about 30 seconds, then remove from the heat.
3. Pour the mixture into a medium heatproof bowl. Stir in the vanilla. Let stand at room temperature, stirring occasionally, until the mixture stops steaming, 45 minutes to 1 hour. Cover and refrigerate until cold, 2 to 3 hours.
4. Stir the mixture, then strain it if it looks lumpy. Transfer to an ice cream maker and churn according to the manufacturer's directions until the consistency of soft serve. Transfer to a freezer-safe container, cover and freeze until firm, at least 4 hours.

Gelato Tips

- Dissolve the cornstarch in milk before you add it to the rest of the base so it doesn't clump.
- If you spot any lumps, strain the base through a fine-mesh sieve before you churn it.
- Let gelato soften for a few minutes before you eat it—it gets extra firm, so it needs to temper a bit.

Extra rich



CUSTARD-STYLE VANILLA ICE CREAM

ACTIVE: 30 min | TOTAL: 2 hr 50 min (plus 3 hr freezing)
MAKES: about 1 quart

- 3 cups heavy cream
- 1 cup whole milk
- 1 vanilla bean, split lengthwise, seeds scraped out
- 1 tablespoon pure vanilla extract
- 6 large egg yolks
- ¾ cup granulated sugar
- Pinch of salt

1. Combine the heavy cream, milk, vanilla bean and seeds, and vanilla extract in a saucepan. Cook over medium heat until the mixture almost reaches a gentle simmer, 3 to 5 minutes. Remove from the heat. Meanwhile, set a fine-mesh sieve in a medium bowl (preferably metal), then set the bowl in a large bowl of ice water; set aside.
2. Whisk together the egg yolks, sugar and salt in a separate medium bowl. Ladle one-quarter of the hot cream mixture into the egg mixture and whisk well. Whisk in another one-quarter of the cream mixture, then pour the cream-egg mixture into the saucepan with the remaining hot cream.
3. Return the saucepan to medium heat and cook, stirring constantly with a wooden spoon in a figure-eight, until slightly thickened (a thermometer should register 180°), 6 to 8 minutes. If at any point the mixture starts to simmer, remove from the heat, continue stirring, reduce the heat to medium low, then return to the heat (you do not want the custard to thicken too quickly or the eggs to scramble).
4. Immediately strain the custard through the sieve into the bowl set over the ice water. Return the vanilla bean to the custard and let the custard cool, stirring occasionally, about 1 hour. Cover and refrigerate until very cold, at least 1 hour or overnight.
5. Remove the vanilla bean, then transfer the custard to an ice cream maker and churn according to the manufacturer's directions until the consistency of soft serve. Transfer to a freezer-safe container, cover and freeze until firm, at least 3 hours.

Custard Tips

- Keep stirring! A custard could end up lumpy if left alone on the stove.
- Watch the heat—if the custard gets too hot, the eggs will start to scramble.
- Chill the custard completely before you put it in the ice cream maker; it should be nice and cold.

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Light and
airy



PHILADELPHIA-STYLE VANILLA ICE CREAM

ACTIVE: 10 min | TOTAL: 30 min (plus 4 hr freezing)
MAKES: about 1 quart

- 1¼ cups whole milk
- ¾ cup organic cane sugar
- 2 teaspoons pure vanilla extract
- 1 teaspoon vanilla bean paste
- ¼ teaspoon salt
- 2 cups heavy cream

1. Combine the milk, sugar, vanilla extract, vanilla paste and salt in a large bowl. Whisk thoroughly to dissolve as much of the sugar as possible. Add the heavy cream and whisk gently until the sugar is fully dissolved and the mixture is smooth.
2. Transfer the mixture to an ice cream maker and churn according to the manufacturer's directions until the consistency of soft serve. Transfer to a freezer-safe container, cover and freeze until firm, at least 4 hours.

Philly Tips

- Whisk the base gently, just until the sugar is dissolved. You don't want to beat in too much air.
- You can make the base a few hours ahead of time and refrigerate—just whisk before churning.
- If the final texture is a bit icy, let the ice cream soften for a few minutes.

Super
smooth



NO-CHURN VANILLA ICE CREAM

ACTIVE: 15 min | TOTAL: 15 min (plus 5 hr freezing)
MAKES: about 1½ quarts

- 1 14-ounce can sweetened condensed milk
- 1½ teaspoons vanilla bean paste
- 1 teaspoon pure vanilla extract
- ¼ teaspoon salt
- 2 cups heavy cream
- ¼ cup sour cream

1. Whisk the sweetened condensed milk, vanilla bean paste, vanilla extract and salt in a medium bowl until combined.
2. Combine the heavy cream and sour cream in a large bowl. Beat with a mixer on medium-high speed until stiff peaks form, 2 to 4 minutes.
3. Fold 1 cup of the whipped cream into the condensed milk mixture to lighten. Then add the lightened condensed milk mixture to the remaining whipped cream and fold until evenly combined and there are no white streaks.
4. Transfer the mixture to a loaf pan or other freezer-safe container, cover and freeze until firm, at least 5 hours.

No-Churn Tips

- Check your ingredients: You want condensed milk (which is thick and sweet), not evaporated milk.
- Fold in the whipped cream gently so it doesn't deflate; it helps make the ice cream fluffier.
- Freezing time will vary depending on the size of your container. A loaf pan will take about 5 hours.


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Top-Notch TOPPINGS

Dress up your ice cream
with something new!

» Sesame Brittle »

Combine $\frac{1}{2}$ cup sugar and 1 tablespoon water in a small saucepan over medium heat. Cook, swirling occasionally, until amber, 6 to 8 minutes. Remove from the heat and stir in $\frac{1}{4}$ cup toasted sesame seeds and a pinch of salt, then $\frac{1}{4}$ teaspoon baking soda. Spread in a thin layer on a parchment-lined baking sheet and let cool. Break into pieces.



» Dark Chocolate Hot Fudge »

Combine $\frac{3}{4}$ cup each heavy cream and sugar with 4 tablespoons butter in a saucepan over medium heat. Cook, whisking, until the butter is melted and the sugar is dissolved. Whisk in $\frac{3}{4}$ cup dark chocolate chips until smooth. Remove from the heat and whisk in 1 teaspoon vanilla.



» Strawberry Shell Topping »

Combine 6 ounces chopped white chocolate, $\frac{1}{4}$ cup coconut oil and a pinch of salt in a heatproof bowl set over a saucepan of simmering water (do not let the bowl touch the water). Stir until melted and smooth, then remove the bowl from the pan. Grind 1 cup freeze-dried strawberries in a food processor, then stir into the warm sauce. Strain through a fine-mesh sieve. Let the sauce cool 15 minutes before using.





» Ginger Plums »

Toss 1 pound chopped plums with 1 tablespoon each sugar, lemon juice and honey and 1 teaspoon grated ginger. Let sit until juicy, about 30 minutes.



» Salted Caramel Sauce »

Combine 1 cup sugar with $\frac{1}{4}$ cup water in a saucepan over medium heat. Cook, swirling the pan, until dark amber, 10 to 12 minutes. Slowly whisk in $\frac{3}{4}$ cup heavy cream, 2 tablespoons butter and 1 teaspoon flaky salt until smooth.

» Chocolate Chip Cookie Crumble »

Beat 4 tablespoons softened butter, $\frac{1}{2}$ cup superfine sugar and 2 tablespoons each brown sugar and vegetable oil with a mixer on medium-high speed until creamy. Beat in $\frac{1}{2}$ teaspoon each water and vanilla, then 1 egg. Beat in $\frac{3}{4}$ cup flour, $\frac{1}{2}$ teaspoon baking soda and $\frac{1}{4}$ teaspoon salt on low speed. Stir in $\frac{3}{4}$ cup chocolate chips. Spread the dough $\frac{1}{4}$ inch thick on a buttered baking sheet.

Bake at 350° until golden, 20 to 25 minutes. Let cool, then crumble.



» Key Lime Pie Whipped Cream »

Whisk one 14-ounce can condensed milk with 3 tablespoons Key lime juice and the zest of 2 limes. In a separate bowl, beat 1 cup heavy cream and $\frac{1}{4}$ cup confectioners' sugar until medium peaks form. Beat in the condensed milk mixture. Fold in 3 chopped graham crackers; top with more graham crackers.



» Ancho Blackberry Sauce »

Combine 2 cups blackberries, $\frac{1}{4}$ cup sugar, 1 tablespoon lime juice and 1½ teaspoons ancho chile powder in a saucepan over medium heat. Cook, mashing the berries occasionally, until thickened, 12 to 15 minutes.



Here's the Scoop

Ina Garten doubles up on chocolate for this dreamy homemade ice cream.

What is it about ice cream that makes us all feel so good? Ice cream calms me down when I'm stressed, and of course it's also delicious! For simple flavors like vanilla, you can buy good ice cream at the store. But if you're in the mood for chocolate, you can't get the same rich, decadent chocolate flavor from store-bought ice cream that you can by making it yourself. For this recipe, I use really good imported milk chocolate and cocoa powder, plus a splash of Cognac and vanilla to take down the sweetness. And of course, crushed Oreos make everything better, right? This is my perfect make-ahead summer party dessert!

xxx / Ina



Find this and 84 more great recipes in Ina's cookbook *Modern Comfort Food* (\$35, Clarkson Potter).



MILK CHOCOLATE OREO ICE CREAM

ACTIVE: 25 min | TOTAL: 25 min (plus chilling and freezing) | MAKES: 1 quart

- 1½ cups heavy cream
- 8 ounces milk chocolate, such as Green & Black's, finely chopped
- 2 tablespoons cocoa powder, such as Valrhona
- 1 teaspoon pure vanilla extract
- 2 teaspoons Cognac or brandy
- 1½ cups whole milk
- ¾ cup sugar
- ½ teaspoon kosher salt
- 4 extra-large egg yolks
- ½ teaspoon cornstarch
- 2 cups Oreo cookies, roughly chopped (15 cookies)

1. Place the cream and chocolate in a large heatproof bowl set over a pan of simmering water, making sure the water doesn't touch the bottom of the bowl. Heat just until the chocolate melts, stirring occasionally. Off the heat, whisk in the cocoa powder, vanilla and Cognac and set aside.

2. In a medium (4½-inch-diameter by 6-inch-high) saucepan over medium heat, heat the milk, sugar and salt until hot but not simmering. In a separate large bowl, whisk together the egg yolks and cornstarch. Slowly whisk the hot milk mixture into the egg mixture, then pour it back into the saucepan. Cook over medium-low heat for a few minutes, stirring almost constantly with a wooden spoon, until the mixture thickens like heavy cream. (Don't allow it to boil!) Cook for 30 seconds, scraping the bottom of the pan with the spoon. The mixture should coat the spoon and if you run your finger down the back of the spoon, it will leave a clear trail.

3. Immediately, pour the mixture through a fine-mesh sieve into the chocolate mixture and stir to combine. Cover and chill completely in the fridge or over a bowl of ice water. Transfer to an ice cream maker and freeze according to the manufacturer's instructions. Mix in the Oreos in the last few minutes. Transfer to a container or loaf pan, cover and freeze. Soften slightly, scoop and serve frozen.



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HOW TO MAKE A BLENDED BURGER

Prep your mushrooms

Finely chop 5 ounces mushrooms with a knife or in a food processor. Sauté in vegetable oil over medium-high heat, stirring, until lightly browned, about 4 minutes; season with salt and pepper. Transfer to a large bowl and let cool.

Blend with meat

Add 1 pound ground meat to the cooled mushrooms and gently mix until combined. Form into five 4-inch patties (about ½ inch thick) and season both sides with salt and pepper.

Cook the patties

Heat 1 tablespoon vegetable oil in a large skillet over medium-high heat. Working in batches, cook the patties 1½ minutes per side for medium doneness. Serve on buns with your favorite toppings.

Enter the Contest!

- 1 Use the tips on this page as a guide and create your own blended burger (we suggest a combo of about 25 percent mushrooms and 75 percent meat).
- 2 Enter your recipe and a photo of your burger at foodnetwork.com/blendedburgercontest before June 27 for a chance to win one of two \$10,000 prizes!

*Eligible mushroom varieties include store-bought White Button, Crimini, Portabella, Shiitake, Oyster, Enoki, Beech, Maitake, Trumpet and Lion's Mane.

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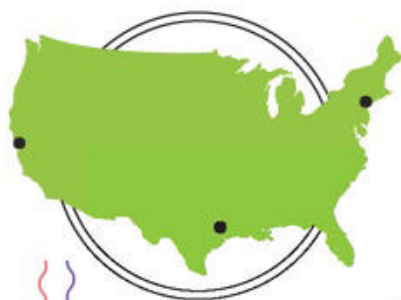
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So Cool!

If you want to find the best ice cream flavors, head straight to Chinatown.

When Philip Seid opened New York City's iconic Chinatown Ice Cream Factory in the 1970s, not everyone knew what to make of the menu. "When I was a kid behind the counter, people would ask, 'Well, what is green tea ice cream?'" says his daughter Christina, who now runs the business. "At the time, it was something unique to our store." Now green tea ice cream is everywhere—but this shop, and others in Chinatowns across the country, are still known for cranking out the best ice cream flavors around.

Many are inspired by the local community: At the soft serve shop Aqua S in Houston's Chinatown, Yvette Yam and Jerry Chen focus on nostalgic tastes like lychee and black sesame. "We bring customers some of their childhood so they can have these flavors without flying back to Asia," says Yvette. That sense of community—and a built-in audience—is partly why so many scoop shops have opened in Chinatown neighborhoods, but delicious ice cream doesn't stay a secret for long. Chris and Melissa Chin opened a location of the Hawaii-based chain Matcha Café Maiko in San Francisco's Chinatown expecting to serve mainly locals, but they quickly realized that people were traveling from all over to dig into green tea sundaes and floats. "We get a really diverse crowd," says Chris.

If you can't get to one of these shops to taste for yourself, turn the page and try recipes inspired by three favorite flavors.

—Carina Finn Koeppicus



**CHINATOWN
ICE CREAM FACTORY**
New York City



MATCHA CAFÉ MAIKO
San Francisco



AQUA S
Houston





UBE

This vibrant purple sweet potato tastes mild and vanilla-y. Houston shop Aqua S swirls ube ice cream with its Signature Sea Salt flavor to create an Instagram-friendly blue and purple cone.

UBE-COCONUT ICE CREAM

ACTIVE: 20 min | TOTAL: 2 hr (plus 8 hr freezing) | MAKES: about 1 quart

- 1¼ cups whole milk
- 1 cup ube halaya (purple yam jam)
- ½ cup canned unsweetened coconut cream
- 5 tablespoons cream of coconut (such as Coco López)
- ¾ cup heavy cream
- 2 teaspoons ube extract
- Pinch of salt

1. Combine the milk, jam, coconut cream and cream of coconut in a blender and puree until smooth. Strain through a fine-mesh sieve into a medium saucepan and add the heavy cream, ube extract and salt.

2. Bring the mixture to a simmer over medium heat, whisking; simmer for about 2 minutes to thicken slightly and fully emulsify the ingredients. Remove the pan from the heat and pour the mixture into a bowl or large measuring cup. Let cool, stirring occasionally, then cover and refrigerate until cold, 1 to 2 hours.

3. Churn in an ice cream maker according to the manufacturer's directions until the consistency of soft serve. Transfer to a freezer-safe container, cover and freeze until firm, at least 8 hours.

RECIPES BY MELISSA GAMAN, STEVE JACKSON AND JACKIE JI YOON PARK

BLACK SESAME ICE CREAM

ACTIVE: 35 min | TOTAL: 5 hr (plus 4 hr freezing)
MAKES: about 1 quart

- 2 cups heavy cream
- 1 cup whole milk
- ¼ cup black sesame paste
- 2 tablespoons black sesame powder
- 4 large egg yolks
- ½ cup granulated sugar
- ¼ cup packed light brown sugar
- ½ teaspoon kosher salt

1. Combine the heavy cream, ¾ cup milk, the black sesame paste and black sesame powder in a medium saucepan. Cook over medium-low heat, stirring occasionally, until the mixture is steaming. Meanwhile, whisk the remaining ¼ cup milk, the egg yolks, granulated sugar, brown sugar and salt in a medium bowl until smooth.



2. Ladle half of the hot cream mixture into the egg mixture, whisking, then pour this mixture into the saucepan with the remaining cream mixture, whisking. Cook over medium-low heat, stirring constantly with a rubber spatula, until the mixture thickens slightly and coats the back of a spoon, about 5 minutes. Remove from the heat and strain through a fine-mesh sieve set over a bowl. Let cool, stirring occasionally, then cover and refrigerate until very cold, at least 4 hours.

3. Churn in an ice cream maker according to the manufacturer's directions until the consistency of soft serve. Transfer to a freezer-safe container, cover and freeze until firm, at least 4 hours.

BLACK SESAME

Many Chinatown scoop shops have a version of this flavor on the menu. Black sesame tastes pleasantly earthy, ideal for those who like their desserts a little less sweet.



LYCHEE

This fruit makes for a sweet floral ice cream or sorbet—and it's a perfect match for strawberries.



STRAWBERRY-LYCHEE SORBET

ACTIVE: 35 min | TOTAL: 2½ hr (plus 4 hr freezing)
MAKES: about 1 quart

- 1 20-ounce can lychees in syrup, drained, liquid reserved (about 1½ cups)
- 2 pounds strawberries, hulled
- 1 cup sugar
- 2 teaspoons fresh lemon juice
- ¼ teaspoon salt

- 1.** Put the lychee liquid in a small saucepan and bring to a simmer over medium heat. Reduce the heat to medium low and simmer until reduced to a syrupy consistency (about ½ cup), 8 to 12 minutes. Let cool completely.
- 2.** Combine the lychees, strawberries, sugar, lemon juice, salt and cooled lychee syrup in a blender or food processor. Puree until smooth, then strain through a fine-mesh sieve into a metal bowl; you should have about 5 cups. Refrigerate until cold, at least 1 hour.
- 3.** Churn in an ice cream maker according to the manufacturer's directions until the consistency of soft serve. Transfer to a freezer-safe container, cover and freeze until firm, at least 4 hours.

Beachside **BRAWL** EAST COAST VS WEST COAST



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party time

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Add some red, white and blue to your Fourth of July menu and top a cake or cupcake with patriotic curls. To make them, melt $\frac{1}{2}$ to $\frac{3}{4}$ cup blue candy melts in the microwave and pour into a foil cupcake liner set on a plate; freeze until firm, about 10 minutes. Repeat with a layer of white candy melts, then red, freezing until firm after each layer. Peel off the liner and let the candy come to room temperature, then shave with a vegetable peeler. Find more summer cookout ideas on page 92!

—Anikah Shaokat



KWAME ONWUACHI'S Jerk Chicken

"I grew up eating jerk chicken curbside in the Bronx. It's as spicy and complex as the people who make it."



A Potluck for the Fourth

We asked six of the newest *Chopped* judges to bring a dish, and we ended up with quite a spread!



CLAUDIA SANDOVAL'S Creamy Cashew Jalapeño Dip

"Nut sauces are pretty common in Mexican culture, and this dip is a perfect blend of my American upbringing and the Mexican flavors I know and love."



PHOTOS: MIKE GARTEN; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: CHRISTINA LANE



JUSTIN SUTHERLAND'S
Chopped Salad with
Cornbread Croutons

"One of my favorite exercises as a chef is finding unique ways to bring familiar flavors together."



CLIFF CROOKS'S
Mezcal Strawberry Smash

"This drink has all the summertime vibes. The smokiness of the mezcal highlights the sweet notes of the fruit, and the basil is a great bridge between the two."

STEPHANIE IZARD'S
Grilled Potato Salad
with Mustard Seeds

"This salad is a little lighter and brighter than the typical potato salad, so it's great on a hot summer day."



TIFFANY DERRY'S
Grilled Peaches with
Moonshine Syrup

"Growing up in the South, I often saw moonshine. I remember how great peach moonshine tasted, so I added a smoky element and sweetened it up a bit."





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Claudia Sandoval's **CREAMY CASHEW JALAPEÑO DIP**

ACTIVE: 10 min | TOTAL: 30 min
MAKES: about 3 cups

- 2 cups raw cashews
- 1 bunch fresh cilantro,
bottom stems trimmed
- 1 to 2 jalapeño peppers, stems removed
- 3 cloves garlic
- 2 tablespoons fresh lemon juice,
plus more as needed
- Kosher salt
- Crudités and/or tortilla chips, for serving

- 1.** Cover the cashews with cold water by 1 to 2 inches in a medium saucepan and bring to a boil. Cook until the cashews are doubled in size, about 15 minutes. Remove from the heat, drain and rinse.
- 2.** Put the cashews in a blender or food processor along with the cilantro, 1 jalapeño, the garlic, 1 cup water, the lemon juice and 1 tablespoon salt. Blend until creamy and smooth. Add more salt, jalapeño and/or lemon juice to taste and reblend if necessary.
- 3.** Refrigerate the dip until cold. Serve alongside crudités and/or tortilla chips. *Provecho!*

Cliff Crooks's **MEZCAL STRAWBERRY SMASH**

ACTIVE: 10 min | TOTAL: 10 min | MAKES: 2

- 4 strawberries, hulled
and quartered
- 2 fresh basil leaves
- Kosher salt
- 3 ounces mezcal
- 1 teaspoon agave
- Club soda, for topping



- 1.** Divide the strawberries and basil between 2 large rocks glasses. Season with a pinch of salt. Using a cocktail muddler, muddle the strawberries and basil together until the strawberries are smashed and the basil has broken up.
- 2.** Add 1½ ounces mezcal and ½ teaspoon agave to each glass. Fill each glass with ice, then top with club soda. Use a cocktail stirrer to mix.

Kwame Onwuachi's JERK CHICKEN

ACTIVE: 1 hr

TOTAL: 3 hr (plus 2 days brining and marinating)

SERVES: 8

FOR THE BRINE

Kosher salt

- 1 tablespoon granulated sugar
- 1 teaspoon allspice berries
- 1 Scotch bonnet chile pepper, halved
- 1 head garlic, halved
- 1 1-inch piece ginger, sliced (with skin on)
- 2½ pounds skin-on chicken quarters (thighs and legs)

FOR THE JERK PASTE MARINADE

- ¼ cup soy sauce
- 2 tablespoons Worcestershire sauce
- 1 tablespoon tamarind paste
- 2 tablespoons chopped scallions (about 3 scallions)
- 2 tablespoons fresh thyme
- 1 tablespoon minced garlic (from about 3 cloves)
- 1 tablespoon minced peeled ginger
- 1 teaspoon ground allspice
- 1 teaspoon packed dark brown sugar
- 1 teaspoon ground cinnamon
- ⅛ teaspoon ground cloves
- 1 bay leaf
- 1 Scotch bonnet chile pepper, minced
- Kosher salt

FOR THE JERK BARBECUE SAUCE

- 2 tablespoons canola oil, plus more for the grill pan
- 1 onion, diced
- 3 cloves garlic, minced
- 1 1-inch piece fresh ginger, peeled and minced
- 1½ cups ketchup
- ½ cup packed dark brown sugar

1. Make the brine: Combine 2 tablespoons salt, the granulated sugar, allspice, chile pepper, garlic, ginger and 1 quart water in a large pot and stir to combine. Bring to a boil over medium-high heat and cook until the salt and sugar have dissolved, about 5 minutes.

2. Pour the brine over about ½ cup ice in a large bowl and let cool to room temperature. Add the chicken to the brine, cover and refrigerate for 24 hours.



3. Make the jerk paste marinade: Stir together the soy sauce, Worcestershire sauce, tamarind paste, scallions, thyme, garlic, ginger, allspice, brown sugar, cinnamon, cloves, bay leaf and chile pepper in a medium bowl; season with a pinch of salt. Set aside 5 tablespoons of the marinade to use for the barbecue sauce.

4. Remove the chicken from the brine; discard the brine. Pat the chicken dry, then toss to coat with the remaining jerk paste marinade, slightly massaging it into the chicken. Cover and refrigerate for 24 hours.

5. Make the jerk barbecue sauce: Heat the canola oil in a medium saucepan over medium-low heat until shimmering. Add the onion, garlic, ginger and the reserved 5 tablespoons jerk paste marinade; simmer until the onion is translucent, 5 to 8 minutes. Add the ketchup and brown sugar and simmer over low heat until the sauce is deep red and caramelized, about 30 minutes. Remove from the heat and transfer to a blender. Blend until smooth.

6. Cook the chicken: Preheat the oven to 325°. Heat a well-seasoned cast-iron grill pan over medium heat until very hot, about 10 minutes, then add some oil to the pan. Working in batches, remove the chicken from the marinade (reserve the marinade), place the chicken on the grill pan skin-side down and cook until well charred, flipping halfway through, about 10 minutes. Transfer the chicken to a rimmed baking sheet and drizzle with the reserved marinade. Repeat to cook the remaining chicken. Transfer the baking sheet to the oven and bake until the chicken is tender but not falling off the bone, about 45 minutes. Turn the broiler on for the last minute and broil until the skin crisps.

7. Remove the chicken from the oven, brush with some of the barbecue sauce and let rest 10 to 15 minutes. Serve with the remaining sauce on the side.

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Justin Sutherland's CHOPPED SALAD WITH CORNBREAD CROUTONS

ACTIVE: 10 min | TOTAL: 30 min | SERVES: 8 to 10

- ½ cup cubed cornbread (½-inch cubes)
- 6 cups chopped romaine lettuce (about ½ head or 2 hearts)
- 1½ cups thinly sliced red cabbage (about ¼ head)
- ½ cup canned black-eyed peas, drained and rinsed
- ½ cup frozen fire-roasted corn kernels, thawed (or fresh corn kernels)
- ½ cup halved cherry tomatoes
- ¼ cup diced pimientos, rinsed
- ½ cup ranch dressing
- ½ cup thinly sliced red onion (about ¼ onion)



- 1.** Preheat the oven to 350°. Spread the cornbread cubes on a small baking pan. Bake, flipping halfway through, until golden, 8 to 10 minutes. Let cool.
- 2.** Combine the lettuce, cabbage, black-eyed peas, corn, tomatoes and pimientos in a large bowl. Add the dressing and toss to coat. Serve topped with the red onion and cornbread croutons.

Stephanie Izard's GRILLED POTATO SALAD WITH MUSTARD SEEDS

ACTIVE: 45 min | TOTAL: 1 hr 15 min | SERVES: 6

- 4 large Kennebec or baking potatoes (about 2¾ pounds), cut into ½-inch-thick rounds

Kosher salt

- 1 stick unsalted butter
- 3 tablespoons seasoned rice vinegar
- 2 tablespoons mustard seeds
- ¼ cup sherry vinegar
- 2 teaspoons pure maple syrup
- 2 teaspoons fresh lemon juice
- ¼ cup rice bran oil or canola oil

Freshly ground pepper

- 2 stalks celery, thinly sliced
- 4 scallions, thinly sliced

- 1.** In a large saucepan, cover the potato rounds with water and bring to a boil. Add a generous pinch of salt and simmer over medium heat until the potatoes are tender but not falling apart, about 12 minutes. Drain and transfer to a baking sheet to cool.
- 2.** Light a grill or preheat a grill pan over medium heat. Lay 2 large sheets of

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heavy-duty foil on a work surface. Fold up the edges to form a ½-inch rim and pinch the corners together to seal. Transfer the foil to the grill and melt the butter on it. Add the potatoes in a single layer and grill, turning occasionally, until browned and crisp on both sides, 20 to 30 minutes.

3. Meanwhile, in a small saucepan, bring the rice vinegar just to a boil. Remove from the heat and add the mustard seeds and let cool completely. Whisk in the sherry vinegar, maple syrup, lemon juice and rice bran oil. Season the dressing with salt and pepper.

4. Transfer the potatoes to a large bowl. Add the celery, scallions and dressing and gently toss to coat. Season with salt and pepper and toss again. Serve right away.

Tiffany Derry's GRILLED PEACHES WITH MOONSHINE SYRUP AND SORGHUM YOGURT

ACTIVE: 15 min | TOTAL: 20 min | SERVES: 4

FOR THE PEACHES AND YOGURT

- 4 peaches, halved and pitted
- 3 tablespoons sorghum, plus more for brushing

Kosher salt

- 2 tablespoons unsalted butter
- 2 cups plain Greek yogurt

FOR THE MOONSHINE SYRUP

- ½ cup sugar
- 3 tablespoons moonshine (such as Ole Smoky Charred Moonshine)
- 1 teaspoon pure vanilla extract
- 1 tablespoon grated lemon zest

1. Preheat a grill pan to medium-high heat. Brush the cut sides of the peaches with sorghum and sprinkle with salt. Melt the butter in the hot grill pan, then lay the peaches cut-side down in the pan to start charring. Be careful not to move them, because the sugar in the sorghum will



create beautiful grill marks. Cook until the edges of the peaches are bubbling and caramelized, about 2 minutes, then turn 90 degrees and cook 1 to 2 more minutes to create diamond grill marks. Remove the peaches and set aside.

2. Mix together the yogurt and sorghum in a bowl.

3. Make the moonshine syrup: Combine the sugar, moonshine, vanilla, lemon zest and 1 cup water in a medium saucepan and bring to a boil. Remove from the heat and set aside.

4. To serve, divide the peaches among bowls, spoon in the syrup and then place a large dollop of yogurt on top.

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DRESSED IN *Green*

Everyone's going wild for green goddess dressing. Join the club!

Green goddess has been around for about a hundred years, but it's arguably more popular now than it has ever been: Restaurants are drizzling the dressing on anything and everything, and Trader Joe's fans love it so much, the grocery chain now sells a seasoning mix, dip and even a green goddess-flavored gouda. TikTokers have had their way with green goddess too: The founder of Baked by Melissa, Melissa Ben-Ishay, posted a green goddess chopped salad that has racked up 21 million views and counting. These days, the name green goddess can apply to any variety of herby salad dressing, but the original recipe—invented at San Francisco's Palace Hotel in 1923—included chives, anchovies, scallions and parsley. Here's our take on the dressing, plus three fun ways to serve it.

—Nora Horvath



GREEN GODDESS DRESSING

ACTIVE: 10 min | TOTAL: 10 min | MAKES: about 1½ cups

- | | |
|---|---------------------------------------|
| 1¼ cups packed fresh watercress (or baby spinach) | 2 anchovy fillets |
| ¾ cup packed fresh parsley | 1 small clove garlic |
| ¼ cup roughly chopped fresh chervil (or more parsley) | ½ small shallot |
| ¼ cup roughly chopped fresh tarragon | Pinch of sugar |
| 3 tablespoons roughly chopped fresh chives | 2 tablespoons fresh lemon juice |
| 2 teaspoons capers | 4 teaspoons white wine vinegar |
| | 1½ teaspoons dijon mustard |
| | 1½ teaspoons Worcestershire sauce |
| | 1 cup mayonnaise |
| | Kosher salt and freshly ground pepper |

1. Combine the watercress, parsley, chervil, tarragon, chives, capers, anchovies, garlic, shallot and sugar in a blender or food processor.

2. Add the lemon juice, vinegar, mustard, Worcestershire sauce and mayonnaise and puree until pale green and very smooth. Season with salt and pepper as needed.

RECIPES BY JESSICA D'AMBROSIO, MELISSA GAMAN, KHALIL HYMORE AND STEVE JACKSON

PHOTOS: MIKE GARTEN; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: CHRISTINA LANE.



Turn the page for more recipes. 



GREEN GODDESS WEDGE SALAD

FOR THE DRESSING Make Green Goddess Dressing (page 98), replacing the shallot with 2 chopped scallions, reducing the mayonnaise to $\frac{2}{3}$ cup and adding $\frac{1}{2}$ ripe avocado. Thin the dressing with water if needed.

FOR THE SALAD Arrange iceberg lettuce wedges on a platter and season with salt and pepper. Spoon some dressing over the lettuce. Top with diced avocado, crumbled cooked bacon, fresh chervil, chopped chives and sliced scallions.



GREEN GODDESS ORZO SALAD

FOR THE DRESSING Make Green Goddess Dressing (page 98), replacing the chervil with dill. Omit the anchovies and Worcestershire sauce and add 1 teaspoon grated lemon zest instead. Reduce the mayonnaise to $\frac{3}{4}$ cup and add $\frac{1}{4}$ cup sour cream.

FOR THE SALAD Combine 8 ounces cooked orzo, $\frac{3}{4}$ cup cooked frozen peas, 6 ounces chopped marinated artichoke hearts, $\frac{1}{2}$ bunch thinly sliced asparagus and $1\frac{1}{2}$ cups thinly sliced snap peas in a bowl; toss with 1 cup of the dressing. Season with pepper. Refrigerate 20 minutes. Add more dressing as needed; toss with $\frac{1}{4}$ cup torn dill. Season with salt and pepper.



GREEN GODDESS CAPRESE SALAD

FOR THE DRESSING Make Green Goddess Dressing (page 98), omitting the chervil and shallot. Increase the chives to $\frac{1}{4}$ cup and reduce the tarragon to 2 tablespoons. Add $\frac{1}{2}$ cup fresh basil.

FOR THE SALAD Spread some of the dressing on a platter. Top with sliced heirloom tomatoes and mozzarella, alternating. Season with flaky salt and pepper. Drizzle with more dressing and top with sliced basil.



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Chef Michael Symon pays
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ask someone to name a regional style of American barbecue, and they'll probably mention one of the big four: Texas, Kansas City, Memphis or the Carolinas. But Michael Symon is doing his part to add Cleveland to the list. When the chef opened Mabel's BBQ there in 2016, he set out to define a new style of 'cue that Ohio could claim as its own. For guidance he turned to the city's Eastern European butchers. "They make amazing smoked meats, and I had a blast researching and re-creating their methods," he says. Those butchers also inspired the chef to incorporate sauerkraut, pickles and brown mustard-based sauces into his menu. Michael hopes Cleveland-style barbecue will catch on as people realize how delicious—and easy—it is. Here are a few of his favorite recipes so you can try it yourself. —Nora Horvath



Find more recipes for Cleveland-style barbecue in Michael's cookbook *Playing with Fire* (\$30, Clarkson Potter).

≡ Cleveland Barbecue Basics ≡

Here's everything you need to make Michael's recipes: the rubs, the sauce and the smoker secrets.

BASIC RUB

Combine 2 parts each kosher salt and freshly ground pepper and ½ part each celery seed and ground coriander.

PORK RUB

Combine 5 parts Basic Rub (above) and 1 part sweet paprika.

CLEVELAND BBQ SAUCE

ACTIVE: 15 min | TOTAL: 15 min | MAKES: 3 cups

- 2 cups cider vinegar
- 1 small red onion, quartered
- 1 large garlic clove, smashed
- 1 chipotle in adobo sauce, plus 1 tablespoon sauce from the can
- 3 tablespoons bourbon
- 1 teaspoon coriander seeds
- ½ teaspoon smoked paprika
- 1 cup Bertman Ball Park mustard or other brown stadium-style mustard
- ½ cup yellow mustard
- ¼ cup pure maple syrup
- 1 tablespoon soy sauce
- 2 teaspoons kosher salt
- 1½ teaspoons freshly ground black pepper

1. In a medium saucepan, combine the vinegar, red onion, garlic, chipotle in adobo, bourbon, coriander seeds and paprika. Bring to a gentle boil over medium-high heat, then reduce the heat to medium low and simmer until the flavors come together, about 10 minutes.
2. Meanwhile, in a medium bowl, whisk together the adobo sauce, brown and yellow mustards, maple syrup, soy sauce, salt and pepper. Strain the vinegar mixture through a fine-mesh sieve into the mustard mixture (discard the solids) and whisk until smooth and combined.
3. Use immediately or store in the refrigerator in an airtight container for up to 1 month.

HOW TO SMOKE MEAT ON A CHARCOAL GRILL

Michael's recipes call for a smoker, but you can get a similar effect with a charcoal grill. To set it up, first light your coals using the "snake" method:

1

Arrange a low mound of unlit briquettes around the perimeter of the grill base (like a snake).

2

Add a small amount of hot pre-lit briquettes to one end of the snake. The lit coals will slowly and steadily ignite the other coals, producing a consistent, steady temperature.

3

Place wood chunks or chips on top of the unlit coals at regular intervals.



MABEL'S PORK RIBS

ACTIVE: 1 hr | TOTAL: 2½ hr | SERVES 4 to 6

- 2 cups packed light brown sugar
- 1 cup strained dill pickle juice or sweet/hot pickle juice
- 2 3- to 4-pound slabs pork spareribs
- 1 cup Pork Rub (see page 103)
- 2 cups Cleveland BBQ Sauce (see page 103)

1. Prepare and preheat your smoker to 300°.
2. In a large saucepan, whisk together the brown sugar and pickle juice. Heat over medium-high heat, stirring, until the sugar has completely dissolved, about 5 minutes, then remove the pan from the heat and let the glaze cool.
3. Slide a butter knife under a corner of the thin white membrane on the bone side of the spareribs to free it from the meat. Using a dry towel for grip, peel off the entire membrane and discard it. Pat the ribs dry with paper towels and season on both sides with the pork rub.

4. When the temperature in the smoker reaches 300° and the smoke is running clear, add the ribs bone-side down. After 1½ hours, test the ribs for doneness by flipping a rack and pressing the meat between the bones. If the meat pulls away from the bones, it's done. If not, continue smoking, about 30 minutes more.
5. When the ribs are done, gently brush them with the glaze, being careful not to remove the beautiful bark that forms on the exterior of the meat. Cut between the bones and serve with a side of sauce.

GRILL METHOD:

Prepare a grill using the snake method (see page 103) and adjust the vents to maintain a temperature of 300°. Add apple- or cherrywood chunks to the unlit coals. Place the meat in the center of the grill, cover and smoke as directed, adding more coals or wood chunks as needed.

SMOKED WHOLE CHICKEN

ACTIVE: 40 min | TOTAL: 3 hr (plus overnight brining)
 SERVES 4

- 1 cup pure maple syrup
- 1 cup kosher salt
- 3 garlic cloves, smashed
- 10 sprigs fresh thyme
- 2 pounds ice (about 6 cups)
- 1 3- to 4-pound whole chicken
- 3 tablespoons Pork Rub (see page 103)

1. In a large stockpot, combine 1 gallon water, the maple syrup, salt, garlic and thyme. Bring the mixture to a boil over high heat, occasionally stirring to combine the ingredients. Remove the pot from the heat and dump in the ice to quickly cool the contents. Let the brine and pot cool.
2. Lower the chicken into the brine, keeping it submerged below the surface with a plate weighed down with a heavy can. Refrigerate overnight.
3. Prepare and preheat your smoker to 325°.
4. Remove the chicken from the brine, pat dry with paper towels and season inside and out with the pork rub.



5. When the temperature in the smoker reaches 325° and the smoke is running clear, add the chicken. Cook until the chicken reaches an internal temperature of 160° at the meaty part of the leg, about 1½ hours. For the best results, use a probe thermometer to continually monitor the meat's temperature.

6. Transfer the chicken to a cutting board. Loosely tent it with aluminum foil and let rest for 10 minutes before carving and serving.

GRILL METHOD:

Prepare a grill using the snake method (see page 103) and adjust the vents to maintain a temperature of 325°. Add apple- or cherrywood chunks to the unlit coals. Place the chicken in the center of the grill, cover and smoke 1½ to 2 hours, adding more coals or wood chunks as needed.



It takes 12 to 15 hours to smoke a large brisket like this—your best bet is to use a smoker.

MABEL'S BRISKET

ACTIVE: 30 min | TOTAL: 12½ to 15½ hr | SERVES: 20

- 1 12- to 15-pound brisket
- 1 recipe Cleveland BBQ Sauce (see page 103)
- 1 cup Basic Rub (see page 103)

1. Prepare the brisket by trimming the fat cap to create a fatty side and a lean side. Remove all but about ½ inch of fat on the “flat,” or thinner half, of the brisket, and about 1 inch on the “point,” or thicker side. Turn the brisket over and remove any sinew or silver skin from the meat side of the brisket. You should expect to trim and discard up to 2 pounds of fat and silver skin on a large brisket.

2. Prepare and preheat your smoker to 225°.

3. Pat the brisket dry with paper towels and coat the entire exterior with the barbecue sauce. Season liberally on all sides with the basic rub.

4. When the temperature in the smoker reaches 225° and the smoke is running clear, add the brisket, fat-side up. Cook until the meat reaches an internal temperature of 195°, 12 to 15 hours. For the best results, use a probe thermometer to continually monitor the meat's temperature. If not serving right away, wrap the meat tightly in plastic wrap and then aluminum foil and place it in a well-insulated cooler or ice chest. It will hold beautifully for up to 4 hours.

5. To serve, slice the flat portion of the brisket against the grain until you reach the thick ribbon of fat that separates it from the point. Turn the point portion of the brisket 90 degrees so that you can continue slicing the meat against the grain.

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— — — — —
Mile-High
LEMON MERINGUE PIE
— — — — —





— — — — —
Mile-High
SUMMER BERRY PIE
— — — — —

MILE-HIGH S'MORES PIE

ACTIVE: 50 min | TOTAL: 50 min (plus 3 hr chilling)

SERVES: 8 to 10

FOR THE CRUST

- 1½ cups graham cracker crumbs (from 10 to 12 crackers)
- 3 tablespoons sugar
- 6 tablespoons unsalted butter, melted

FOR THE FILLING

- 2 cups whole milk
- 4 large egg yolks
- ½ cup sugar
- 3 tablespoons cornstarch
- ¼ teaspoon salt
- 8 ounces milk chocolate, finely chopped
- 2 tablespoons unsalted butter

FOR THE MERINGUE

- 5 large egg whites
- ¾ cup sugar
- ¼ teaspoon cream of tartar
- Pinch of salt
- ¼ teaspoon pure vanilla extract

1. Make the crust: Preheat the oven to 350°. Mix the graham cracker crumbs, sugar and melted butter in a medium bowl until combined. Press evenly into the bottom and up the sides of a 9-inch pie plate. Bake until lightly toasted, about 10 minutes; set aside to cool.

2. Make the filling: Heat the milk in a medium saucepan over medium heat until almost simmering. Whisk the egg yolks, sugar, cornstarch and salt in a medium bowl to make a thick paste. Whisk about one-third of the warm milk into the egg mixture until smooth. Add this mixture to the remaining milk in the saucepan and cook, whisking constantly, until it starts to bubble and thicken, about 2 minutes. Continue cooking, whisking, until thick like pudding, 1 to 2 more minutes.



3. Remove the pan from the heat and whisk in the chocolate until melted and combined. Whisk in the butter until combined. Pour the filling into the graham cracker crust and refrigerate until completely cool, about 2 hours.

4. Make the meringue: Whisk the egg whites, sugar, cream of tartar and salt in a large heatproof bowl (or the bowl of a stand mixer) until combined. Set the bowl over a medium saucepan with 1 inch of simmering water (don't let the bottom of the bowl touch the water).

Cook, whisking constantly, until the mixture is just hot to the touch and the sugar is completely dissolved, 3 to 4 minutes.

5. Remove the bowl from the saucepan. Add the vanilla. Beat with a mixer on medium-high speed until stiff glossy peaks form, 4 to 5 minutes. Transfer the meringue to a pastry bag fitted with a ¾-inch-wide tip. Pipe large marshmallow-size mounds on the surface of the pie, leaving a small border of the filling exposed. Pipe another layer of mounds on top in a slightly smaller circle, then pipe a third layer on top, using the rest of the meringue. Use a kitchen torch to toast the meringue (or toast under the broiler). Refrigerate the pie until cooled before slicing, at least 1 hour.

MILE-HIGH LEMON MERINGUE PIE

ACTIVE: 45 min | TOTAL: 3 hr (plus 4 hr chilling)

SERVES: 8 to 10

FOR THE CRUST

- 1¼ cups all-purpose flour, plus more for dusting
- 1 tablespoon sugar
- ½ teaspoon salt
- 2 tablespoons cold vegetable shortening
- 6 tablespoons cold unsalted butter, cut into small pieces
- 1 teaspoon apple cider vinegar
- 3 to 4 tablespoons ice water

FOR THE FILLING

- 4 large egg yolks
- 1¼ cups sugar
- 5 tablespoons cornstarch
- ½ teaspoon salt
- 1½ cups water
- 1 tablespoon finely grated lemon zest, plus ½ cup lemon juice (from 2 to 3 lemons)
- 3 tablespoons unsalted butter

FOR THE MERINGUE

- 5 large egg whites
- ½ teaspoon cream of tartar
- ½ cup sugar

1. Make the crust: Pulse the flour, sugar and salt in a food processor. Add the shortening and pulse a few times until combined. Add the butter and pulse just until coarse crumbs form. Add the vinegar and 3 tablespoons ice water; pulse until the dough comes together but is slightly crumbly. Pinch the dough—if it's too crumbly, pulse in more ice water 1 teaspoon at a time. Turn out the dough onto a large sheet of plastic wrap. Wrap the dough, then flatten into a disk. Refrigerate until firm, at least 1 hour or overnight.

2. On a lightly floured surface, roll out the dough into a 13-inch round. Ease into a 9-inch pie plate. Fold the overhanging dough under itself, then crimp the edges. Refrigerate the crust until firm, at least 1 hour.

3. Preheat the oven to 375°. Prick the bottom of the crust with a fork, line with parchment paper and fill with pie weights or dried beans. Place the crust on a rimmed baking sheet and bake until golden brown around the edges, about 15 minutes.



Remove the parchment and weights and continue baking until the crust is a deep golden brown on the bottom, 20 to 30 more minutes. Remove from the oven and let cool while preparing the filling but leave the oven on.

4. Make the filling: Whisk the egg yolks in a medium bowl until smooth; set aside. Whisk the sugar, cornstarch and salt in a medium saucepan to combine. Whisk in the water and lemon juice and turn the heat to medium. Bring to a gentle simmer and cook, whisking, until thickened, about 5 minutes. Slowly whisk about one-quarter of the sugar mixture into the egg yolks. Whisk in another one-quarter of the sugar mixture until smooth, then pour the mixture back into the saucepan. Continue cooking, whisking constantly to keep the egg yolks from scrambling, about 1 more minute. Stir in the butter and lemon zest until the butter melts; remove from the heat.

5. Immediately make the meringue while the filling is still hot: Combine the egg whites and cream of tartar in a large bowl and beat with a mixer on medium-high speed until soft peaks form, 1 to 2 minutes. Very slowly beat in the sugar; continue beating until firm glossy peaks form, about 4 minutes more (do not overbeat). Give the lemon filling a quick stir, then pour into the crust. Immediately spread the meringue on top of the hot filling, spreading it all the way to the crust; use the back of a spoon to make swoops and peaks. Bake until the meringue is golden brown in spots, 5 to 7 minutes; do not overbake to avoid weeping.

6. Remove the pie to a rack and let cool 1 hour, then refrigerate until completely cooled before slicing, about 4 hours.

MILE-HIGH SUMMER BERRY PIE

ACTIVE: 50 min | TOTAL: 3 hr (plus 1 hr chilling) | SERVES: 8 to 10

FOR THE CRUST

- 1¾ cups all-purpose flour, plus more for dusting
- 1 tablespoon granulated sugar
- ½ teaspoon salt
- 12 tablespoons unsalted butter, cut into small pieces
- 1 tablespoon vodka or white vinegar
- ⅓ cup ice water, plus more if needed

FOR THE FILLING

- 2½ pounds mixed fresh blueberries, raspberries and blackberries
- ¾ cup granulated sugar
- ⅓ cup cornstarch
- ½ teaspoon salt
- 1½ cups water
- 2 tablespoons fresh lemon juice

FOR THE TOPPING

- 1½ cups heavy cream
- ⅓ cup confectioners' sugar
- ½ cup sour cream

1. Make the crust: Pulse the flour, granulated sugar and salt in a food processor. Add about one-third of the butter; process until incorporated. Pulse in the remaining butter until coarse crumbs form, 5 or 6 pulses. Add the vodka or vinegar, then pour in the ice water, pulsing quickly as you pour. Pinch the dough; it should just hold together. If it's too crumbly, quickly pulse in up to 2 more tablespoons ice water, 1 tablespoon at a time. Turn out the dough onto a large sheet of plastic wrap. Wrap the dough, then flatten into a disk. Refrigerate at least 1 hour or up to overnight.

2. On a lightly floured surface, roll out the dough to a 12-inch round. Ease into a 9-inch pie plate. Trim the excess dough, leaving a ½-inch overhang. Fold in the edges and crimp. Refrigerate the crust at least 30 minutes.

3. Preheat the oven to 425°. Line the pie crust with parchment paper and fill with pie weights or dried beans. Bake until the edges of the crust are



just golden and beginning to pull away from the sides of the pan, about 20 minutes. Remove the parchment and weights and bake until the crust is a deep golden brown all over, about 20 more minutes. Transfer to a rack to cool completely.

4. Make the filling: Mash 1 cup of the berries in a small bowl with a large fork. Place the remaining berries in a large bowl and set aside. Whisk together the granulated sugar, cornstarch and salt in a medium saucepan. Whisk in the water until smooth, then stir in the mashed berries. Place the pan over medium heat and cook, whisking constantly, until the mixture begins to bubble and thicken, the cornstarch becomes opaque and the sauce turns a deep berry color, 3 to 5 minutes. Remove from the heat and stir in the lemon juice. Strain the liquid through a fine-mesh sieve over the bowl of whole berries; fold the liquid and the berries together with a rubber spatula to evenly coat. Spoon the berry filling into the cooled pie crust in an even layer. Refrigerate until set, at least 1 hour.

5. Make the topping: Beat the heavy cream and confectioners' sugar in a large bowl with a mixer on medium-high speed until stiff peaks form, about 3 minutes. Add the sour cream and beat until stiff again, about 2 more minutes. Mound the whipped cream on top of the pie; use the back of a spoon to make swoops and peaks. Slice and serve, or refrigerate for up to 1 day.

Cheers
to the

Piña Colada

Next time you're craving this iconic frozen cocktail, make the original!



It seems unimaginable that a drink as crowd-pleasing as the piña colada would inspire fierce debate. But to this day, no one can agree on the cocktail's exact origin—or even how to make it! The first theory involves the pirate Roberto Cofresí, who supposedly invented the drink to keep his sailors happy and prevent mutiny. Others swear it came from the bar at the Old San Juan restaurant Barrachina. But the most popular story traces the idea to the Caribe Hilton, where bartender Ramón “Monchito” Marrero supposedly created it in the '50s as a family-friendly nonalcoholic drink. Back then, blenders weren't common, so the first piña coladas were made in a cocktail shaker. Marrero eventually added rum, and the recipe was later revised for blenders (see below). Try that version, or use a cocktail shaker and serve the drink over ice to get a real taste of the original! —*Carina Finn Koeppicus*

Caribe Hilton's Piña Colada

ACTIVE: 5 min | TOTAL: 5 min | MAKES: 1

- 2 ounces rum
- 1 ounce cream of coconut, such as Coco López
- 1 ounce heavy cream
- 6 ounces fresh pineapple juice
- Fresh pineapple wedge and maraschino cherry, for serving

1. Combine the rum, cream of coconut, heavy cream and pineapple juice in a blender. Add $\frac{1}{2}$ cup crushed ice and blend for 15 seconds.

2. Serve in a 12-ounce glass and garnish with fresh pineapple and a maraschino cherry.

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PHILIP FRIEDMAN

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